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EDITORIALS

LEST WE FORGET—One of the great dangers of an election year is that news ordinarily rating headlines, or front page position, is very often treated rather poorly by the newspapers, and therefore, completely overlooked by the public. Already this early in the political battle the war in Korea is getting that treatment in the newspapers. Up till now the armed forces blood donor program has been most successful. But as the political campaign continues to overshadow the Korean war, it's apparent that the program will run into difficulty. There are some 1,300,000 pints of blood needed by July 1952, if the goal is to be reached. Current slogan of the blood donor program is, "What happened to that pint of blood you were *going* to give?" Bear in mind that this is a life or death matter; that "your" boys are still losing blood and need yours. Call your Red Cross office today before you return to the political news.

UNFINISHED BUSINESS—One of the chief bones of contention concerning the use of insecticides on field crops is the unknown factor concerning the build up of residues in the soil and its effect on succeeding crops. A good many people, at least, suspect that the results will be harmful to growth. While it is conceded that results for vegetables and fruits and even for separate crops, might vary, surprising results have come from an experiment in West Virginia on the addition to the soil of various chemicals commonly used on apple and peach trees, chiefly to control insect pests or diseases. The experimenters, the U. S. Department of Agriculture reports, used several hundred test plots to find whether some of the newer insecticides might accumulate in the soil over the years and poison it, as does lead arsenate. They had rather expected the young trees would be killed or stunted. Instead the trees grew more rapidly than those on soil to which the chemicals had not been added.

In the experiments the soil itself, not the tree foliage, was treated with ten different chemicals or compounds, with which entomologists and orchardists have had long experience. Three concentrations were used, normal, ten times normal, and 30 times normal. The heavy concentrations to simulate build up. Material was applied after the young trees were planted. Results astonished the experimenters. The extreme contrast with check plots occurred in the plots treated with 10 times a normal concentration of BHC. This new growth in a single season amounting to more than four times that of the check trees.

On the other hand apple nursery trees were planted in treated places from which the original trees had been lifted after two seasons of growth. By this time the insecticides had been well mixed with the soil. Some of those set in soil that had previously been heavily treated with BHC or sulphur died instead of responding with vigorous growth. So under some conditions the treatments may have undesirable results and the problem remains, at least for the present, unsolved.

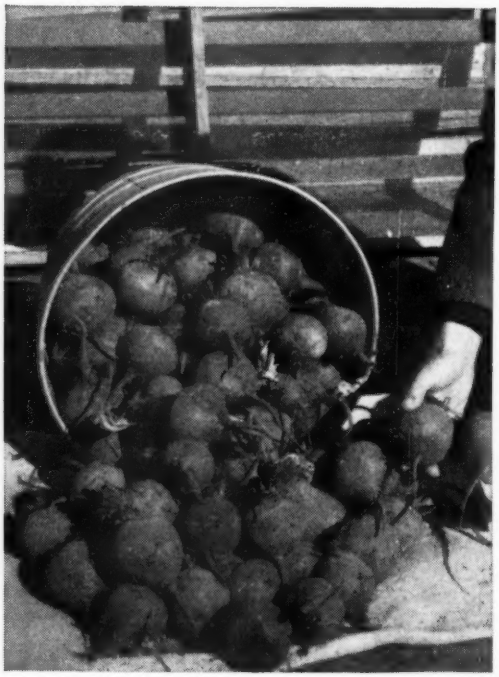
So that amazing as these results may be, they are in our opinion, a good example of an unfinished experiment, the results of which should not be made public at this stage. It is in very much the same category as a new tomato spray we heard about a week or two ago. The spray gives nearly perfect control of just about every tomato insect and fungus disease but it can't be washed off the tomato "with a hot lye bath". Possible after effects of such treatments as those used in the above experiments cannot be known until the trees come into bearing. Scientists have found that application of BHC, for instance, directly to bearing trees, definitely affects fruit flavor, but they don't know whether or not BHC is taken up from the soil to effect fruit flavor. If there is an off flavor the advantages of rapid growth will, of course, be cancelled.

Seed Service... A NORTHRUP KING BULLETIN

NK

PERFECTED BEET HOLDS COLOR

Easier topping, less processing waste with Northrup King's Perfected Detroit



PERFECTED DETROIT 57 days.* Developed and selected for dark, blood red color . . . color that holds well—even under adverse conditions. Tall, strong top for easier mechanical harvesting. Small, raised crown for less processing waste. Northrup King's strain of Perfected Detroit is selected under Midwest conditions. Each root for basic seed is hand-cut to check interior color and texture. A heavy yielder for all seasons.

For full details on this and other improved canning varieties, ask your NK salesman or write us.

*Average time required to develop roots of usable size

NK

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Production:
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BRED and SELECTED by experts for trueness to type, high yield and uniformity.

PRODUCED in the areas favoring freedom from disease, high germination, bright appearance.

TESTED in modern laboratories for high germination, vigor, purity.

WASHINGTON

1952 Set-Aside Order Issued

PMA on April 1 issued revisions of Defense Food Orders 1 and 2, effective April 3, providing for mandatory set asides of fruits and vegetables from the 1952 packs. The order lists the amounts both in percentages of the base packs and in standard cases. The total requirements for canned fruits amount to about 7.7 percent of base period packs, and for vegetables approximately 8½ percent.

The set aside requiremnts, both for fruits and vegetables are somewhat larger (about 1 million cases of fruits and 2 million cases of vegetables) than those figures announced by the Quarmaster at the Atlantic City Convention in January. Compared to last year the amounts are down about ⅓—vegetables are off some 5 million cases and fruits about 2½ million cases.

The basic provisions of the order are approximately the same as last year's order except that PMA has spelled out the necessary steps to obtain release. However, no automatic release provisions are included. This was found practically impossible, a spokesman for the Department said.

Processors whose set aside quantity is less than 1500 cases, equivalent 24 No. 2½ size cans of fruits, or 1650 cases equivalent 24 No. 2 size cans of vegetables, are exempt with respect to that one commodity.

Although the base period under the revision remains the same as previously used, (Vegetables—January 1, 1949 to December 31, 1950; Fruits—Berries and Plums, calendar year 1949; Apples and Pineapple June 1, 1950 to May 31, 1951; Other fruit, calendar year 1950.) the revision provides that processors who packed any vegetables for the first time in 1951 will have a 1951 base for that commodity; new processors in 1952 will have a 1952 base period. However, fruit canners who do not have base period packs will have a 1952 base period.

In the course of his 1952 production of a canned fruit or vegetable, by the time the processor has produced a quantity equal to 40 percent of his "base pack," the order requires that he shall have set aside at least one-half of his set-aside quota. Further, by the time his 1952 production equals 80 percent of his "base pack," he shall have set aside his entire set-aside quota."

SET-ASIDE TOTALS

Here is the official breakdown, by product:

	% Base	Cases Basis 2's
VEGETABLES:		
Asparagus	5.0	209,200
Lima beans	9.5	413,200
Green or wax beans	7.2	1,597,500
Carrots	18.5	453,100
Sweet corn	7.2	1,749,300
Green peas	7.4	1,938,100
Pumpkin	8.3	152,900
Sweet potatoes	33.3	1,484,100
Tomatoes	9.0	2,058,800
Tomato catsup	6.5	662,800
Tomato paste	4.7	245,500

FRUITS:	% Base	Cases Basis 2½'s
Apples	5.8	288,900
Applesauce*	5.1	409,900
Apricots	16.7	655,000
Blackberries	27.1	97,100
Blueberries	13.8	80,800
R.S.P. Cherries	10.4	382,400
Sweet cherries	8.7	48,000
Kadota figs	35.7	207,800
Fruit cocktail	6.0	447,300
Peaches	6.6	1,127,800
Bartlett pears	6.6	400,700
Pineapple	6.9	778,500
Purple plums	11.4	219,700

* Not under set-aside quota 1951.

STEEL STRAPPING M-59, REVOKED

Revocation of M-59, the basic order controlling the use and inventory of metal strapping, was announced March 25 by the National Production Authority.

M-59 was issued May 1, 1951 to conserve steel by preventing uncessary use of strapping on light packages. The order listed 14 acceptable uses for strapping and limited inventories to a 45-day supply.

SHIPPING CONTAINER SUPPLY IN BALANCE

The supply and demand of corrugated and solid fibre shipping containers continues to be in balance and it is expected that all requirements for the remainder of 1952 will be met, the National Production Authority, Department of Commerce, announced March 29.

FROZEN FOODS WAREHOUSING ALLOWANCE

Retail food stores under Amendment 12 to Ceiling Price Regulation 16 were autorized March 26 by the Office of Price Stabilization to make a special addition to their net costs for frozen foods kept in warehouses by them and delivered to their own retail outlets.

The allowance is eight percent of the cost of the frozen foods to the retailer.

NPA PROPOSES EASING OF CAN ORDER

Five proposed major changes relaxing M-25, the can order, were presented to the Can Manufacturers Industry Advisory Committee by the National Production Authority, Department of Commerce, in a meeting March 25. However, NPA cautioned members that the proposed relaxation could not be considered if there is a work stoppage in the steel industry.

The proposed amendment would:

1. Completely decontrol the use of tin mill blackplate by removing it from the restrictions of the order.

5. Increase the quota of gallon cans used in packing anti-freeze.

It will be recalled, Order M-25 divides uses of cans into three groups and sets a percentage rate of use for each group related to area or weight of plate used during the base period.

The proposed amendment would raise all items in Group I to unlimited usage. Group I includes perishable foods and highly essential non-food products such as blood plasma. For Group I items which presently are not permitted unlimited use of cans, a rate of 100 percent or more of base period usage is specified for each product.

The amendment would raise all items in Group II from the present 90 percent to 100 percent of their base period use of cans.

Group III items would be raised from the present 70 percent limitation to 90 percent of their base period use.

The amendment also would permit users having only one line of canning equipment to obtain sufficient cans to pack products on the basis of 26 eight-hour shifts per quarter. At present these packers are limited to 13 eight-hour shifts per quarter, or 100 percent of the cans used in the corresponding quarter of the selected base year, whichever is the lesser. This latter provision would be deleted under the proposed amendment.

FERTILIZER OUTLOOK

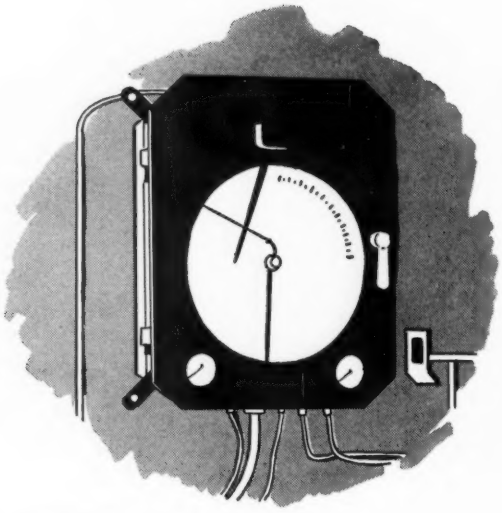
Supplies of nitrogenous fertilizers are expected to be about 10 percent higher during the current fertilizer year than during 1950-51, O. V. Tracy, Director of the Chemical Division of the National Production Authority, Department of Commerce, announced last week.

The production of wet process superphosphate for 1951-52 is estimated at approximately the same as 1950-51 production in spite of the 90 percent limitation on sulfur use established in NPA's Sulfuric Acid Order, M-94.

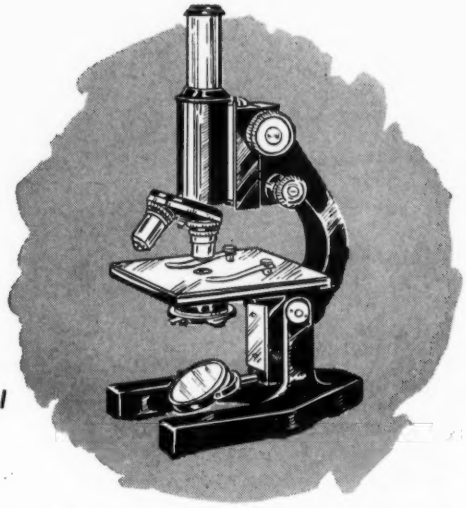
Total production of superphosphates will be better than might be expected on the basis of the sulfur use limitation, Mr. Tracy said, because of (1) the higher rate of operation of the industry during the current calendar year; (2) the expected increase in the use of spent and metallurgical acid, and (3) base period adjustments made in sulfur usage under NPA's Sulfur Order, M-69, Amended.

What one man have you . . .

. . . who can work out, or change, an operation or product formula?



. . . who can establish correct processes?



. . who can identify and control spoilage bacteria?

ONE MAN would hardly be expected to do all this . . . but there is a *team* of men who can . . . and do. If you're a Canco customer you've probably seen them in action!

For Canco has concerned itself with the processing problems of canners for more than 50 years, and during that time it has been called upon to help solve just about every type of problem you can imagine.

Canco has a name for the particular services illustrated here . . . *Prompt Help in Food-Processing Problems.*

As Canco customers know, it is only one of many such services, all of which are made possible through the teamwork of canners and Canco's many specialists in all phases of the canning business.

Among the other services which you will probably find helpful are:

1. Advice on crop production problems

2. Advice on recipes and consumer preferences

3. Extensive delivery facilities to meet packing schedules

4. Advice on label information and design

Canco offers more and better service than any other can-manufacturer.

AMERICAN CAN CO.

CANCO

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Insect Control At The Canning Plant

By ROY T. ORR
Sales Manager, Industrial Insecticides Department, The Diversey Corporation Chicago, Illinois

There was a time, and not *too* long ago, when the presence of a few flies or roaches, more or less, in a food or canning plant was not considered anything to be too concerned about.

Times have changed—and today good housekeeping practices dictate that proper insect control is just as important as any other cleaning operation in a plant.

GOOD HOUSEKEEPING FIRST STEP

For the first step, a study should be made of the physical structure of the plant. All possible means of entry that might encourage migration of crawling insects from the outside should be checked and eliminated. Screens should be used on all windows and door exits to reduce the opportunity for flying insects to enter. All screens should be checked regularly and any breaks repaired. The elimination of any food product residues is extremely important, because wherever food deposits are allowed to accumulate insects will be attracted. Attention should be given to all in-coming raw materials and care should be taken that they are stored in dry, cool areas, and on skids which are not too tightly packed. The skids should be placed from one to two feet apart. This will discourage the rebreeding of any in-coming infestations.

The warm, damp spots in a plant are favorite harborages for most crawling insects. These places should be kept clean at all times and treated regularly with a *good, Non-Toxic* Insecticide.

If we could just stop there and feel assured that because we had taken all of the aforementioned precautions we could be certain there would be no more Insect Control problems, that would be fine. Unfortunately, this cannot be done.

INSECTICIDES, STEP TWO

It is an established fact that good housekeeping practices alone are not sufficient to control insects, we must resort to other, additional methods in order to achieve maximum control. The use, therefore, of Insecticides is the next step.

Here we come to something which has been a very controversial subject, especially over the past 10 years, since the advent of the various residual type Insecticides.

There seems to be, generally speaking, two lines of thinking as to the most effective way to control insects. The first being so-called space treating and spot spray method, and the second the use of residual Insecticides, such as D.D.T., Chlordane, Methoxychlor, Lindane, and and others, or combinations of D.D.T. and one or the other residuals, in an attempt to offset the insect resistance build-up, which has been developed with the constant use of residual Insecticides.

[a] From a paper delivered at the Wisconsin Technology Conference on April 1.

Most of the residual Insecticides come under the classification of Chlorinated Hydro-carbons which, of course, means that they are all basically poison. Exceptions to this classification, and where certain limited residual value can be claimed, are some of the synergists.

RESIDUALS

Residual Insecticides are applied in either wettable powder form, water emulsions, or oil solutions with a coarse nozzle paint type sprayer.

The wettable powder and water emulsion types often leave a white chalk-like residue which is unsightly and, therefore, objectionable, especially on dark surfaces.

The oil solutions leave an invisible coating and for that reason are more acceptable where it might be deemed necessary to use a residual Insecticide in certain places inside a plant.

The function of residual Insecticides is to kill the insects by contact when they walk on the residual deposits, thereby creating a paralysis through the legs and gradually into the body of the insect. It can be readily seen that this mode of action is a slow one, in other words, death comes slowly to the insect. Here arises the hazard which I am sure we all recognize as a very serious one—insect fragmentation in the finished food products.

How can this happen?—The flying insect, after contacting a residual deposit, may take any where from 10 minutes to 2 hours before dying. This can easily take place while flying in mid-air and the dead insect drops into an open vat of food products.

The crawling insect which normally would be hiding back in a crack or crevice during processing hours, becomes half-stunned and sick shortly after contacting the residual Insecticide. He roams aimlessly about the plant and can easily and simply crawl or fall into an open container of food products.

The lasting qualities of any residual Insecticide are governed by conditions such as temperatures, dust accumulations, and repeated washings, all of which tend to render the residual Insecticides ineffective. Definite cautions must be observed in the application of the Chlorinated Hydro-carbons such as the avoidance of prolonged inhalation of the fumes. A mask or respirator should be worn by the operator; the hands or arms or *any part* of the skin which has been contacted by the Insecticide must be thoroughly washed. An emetic direction must appear on the label in case of accidental swallowing. Extreme care must be exercised so that during application none of the Insecticide is applied where there is the slightest opportunity for it to contact open or empty food containers. It has been determined by the Pure Food & Drug Administration that even after careful application the fumes given off by some of the Chlorinated Hydro-carbons during evaporation are absorbed into food.

TOXICITY BUILD UP

The chronic toxicity build-up with some of the Chlorinated Hydro-carbons in food products has caused considerable concern. At the recent Food & Drug Administration hearings the general feeling was that there will be greater restrictions placed upon the use of Toxic Insecticides around food products and on vegetable crops. The tendency seems to be away from the use of residual type materials and more toward the use of space type insecticides.

SPACE TYPE PREFERABLE

Now let's take a look at the other side of the picture and see what advantages a good *high quality* space type Insecticide has to offer.

I would like to point out that there is a wide variation in the quality of the space type Insecticides being offered for food plant use today. This is true not only of the knockdown and kill qualities but also of the inferior carrier oils used. Many Insecticides use a mask or perfume as a cover-up for what would otherwise be an obnoxious odor. A good Insecticide *does not* require a mask or cover-up perfume if a top quality carrier base oil is used.

The U. S. Bureau of Standards have established a criterion for measuring the effectiveness of Space Fly Sprays with classifications of "B", "A" and "AA" grades. The "AA" grade is the highest rating and means that in order to achieve this rating, it is only necessary to run 16 points or 16 plus the Official Test Insecticide over a 26 hour period. In other words, if you can kill 16 Flies out of 100 more than the Official Test Insecticide, you are privileged to put a Grade "AA" rating on the label. The official Test Insecticide will vary in kill between 25 and 50 Flies out of 100. Thus it can be readily seen that one Double A grade Fly Spray can be *more* effective or *less* effective than another. The best that can be expected is a kill of 66 Flies out of 100. Double A grade Fly Sprays are *not high enough* in total kill material content to qualify as a *good* all purpose Insecticide. They will *not* give fast knock down and quick kill on Roaches, and other harder to kill insects which the average plant must control. A good qual-

ity Insecticide must, therefore, *far* exceed the Bureau of Standards requirements.

We recently completed a series of Kill Tests on 18 of the most widely used Industrial Space Type Insecticides. In these tests, Oriental Roaches were used because of their greater resistance. Each product was tested 10 times duplicating as closely as possible actual plant conditions using the Fog Method, Kill readings were recorded after 24 hours. It was startling to find that many of these products ran anywhere from 8 percent to as high as 90 percent *lower* in actual kill than a good Insecticide should. Many of these products sell for $4.00, $5.00, and even $7.00 per gallon.

These findings make it obvious that you should look to a reputable firm for your supply of high quality Insecticides. Assurance, or even a guarantee, should be given that the Insecticide offered *does* exceed the Bureau of Standards' requirements and *is* consistent with the desirable qualities just discussed.

APPLICATION

Next in importance is proper application, with the right kind of dispensing equipment. There are two generally accepted methods for applying space Insecticides. One is the *spot spray* method and the other is space treating or fog method. Both have merit. Spot spraying, as the name implies, is to spray directly at those places or spots where there is a known infestation of crawling insects. The selection of a good air pressure or electric sprayer for this type of treatment is essential. Deep penetration of the cracks and crevices is required to enable the Insecticide to drive out and kill the crawling insects.

Of course, spot spraying has its limitations for several obvious reasons. One is the almost immediate movement or migration of the insects which have not been contacted by the Insecticide, as far away from the fumes or vapors as they can travel. This creates a spread of the insects from one part of the plant to another, which is undesirable. There is also a waste of Insecticide to be considered because it is almost humanly impossible to judge the right or wrong amount of Insecticide needed to correctly treat a given area. Time and labor costs are another very important factor, especially in this day and age when labor costs are so terrifically high. To spot treat correctly in a plant of 50 to 100,000 cubic feet will take one man an average of 1 to 2 hours. This labor cost alone, figured over a year's period can run into a substantial figure. Space or fog treating, therefore, offers the most efficient and effective method.

This is accomplished by the use of Vaporizers which are permanently installed and suspended from the ceiling, using one unit for each 25,000 cubic feet of space. The Vaporizers are operated by being piped to either air or steam pressure to propel the Insecticide out into the entire area of the space to be treated.

Pressure used must be 80 pounds per square inch or over; at 80 pounds pressure a micron size of about 17 is developed. There is no waste of material and all of the Kill Power inherent in the Insecticide is utilized. Penetration into the cracks and crevices is achieved because of the development of the proper micron size of the Insecticide particles. Crawling insects are driven out and quickly die because of the extremely high Kill Power in the Quality Insecticide previously described.

The complete almost immediate coverage eliminates the chance for migration of the insects from one part of the plant to another. It doesn't make any difference where the insects go because the Insecticide vapors will get there just as quickly or quicker to do their work. You do not have to see the insects to know where to treat. A given quantity of Insecticide is used according to the cubic footage to be treated. For roaches or other crawling insects, 1 quart for each 12,500 cubic feet is used. For flying insects, 1 pint for 12,500 cubic feet will give complete coverage. There is no waste of Insecticide and complete, uniform, overall treatment and control is accomplished using a minimum of material. Flies are no problem with this method. They are knocked down and die very rapidly.

REGULAR SCHEDULED PROGRAM NECESSARY

Treatment is made when processing hours are over and the labor costs are reduced to practically nothing. All that is required is for one man to turn a valve on to treat and off when the job is completed. Any area, regardless of size, is treated in a matter of minutes. Installation costs are low and the expense involved in making the original installation is more than offset by the considerable savings in material, time, labor, efficiency and effectiveness of complete space treating with the fog method. It is of paramount importance to establish and rigidly carry out a regular scheduled program.

Weekly treatment is necessary because roaches are invariably brought into a plant with returned cases or cartons and with other incoming materials. There is a constant overlapping in the rebreeding of the generations in the various species of roaches commonly found in food plants.

Treatment for Fly and Gnat Control will vary somewhat according to weather conditions and the insect population that may be present in a plant. Usually two to three times a week is sufficient. Another advantage is that each time a treatment is made for flying insects you are automatically treating for roaches. Also, of course, this applies for flies when treating each time for crawling insects.

CATCHING THE TOMATO FLY ON THE LOADING DOCKS

We know that the average canning plant has a different set of conditions to contend with insofar as the control of Flies and Gnats is concerned because many of the plants are pretty much open and do not have doors, or the protection of screens. The problem of possible waste of the Insecticide arises here and, of course, it must be recognized that there will be some waste of material. However, this would apply no matter what kind of Insecticide was used. The slight waste involved is more than offset by the effective control of the Insects and the time saving element.

I would like to recite briefly our experience over the last two seasons with the Indiana Tomato Canners, and how we were able to solve a very bad Fly and Gnat control problem for them.

The tomatoes are picked in the fields and placed in hampers. The hampers are then carried in the trucks to the plant where they are unloaded on open docks. Usually one outside wall of the plant and an overhead roof are the only permanent structural parts about the docks. The hampers of tomatoes are commonly placed in long rows, three hampers high, with an approximate two foot aisle beween the rows. Fruit Flies or Gnats follow the tomatoes into the hampers by the many thousands and ride onto the plant dock in the hampers.

During the last four years, the Federal Food and Drug Administration has successfully proceeded against some thirty Indiana Tomato Packers and has gotten fines assessed because of the presence of Insect Fragments in the finished products.

This Fruit Fly or Gnat *really* became the Canners' problem when the Federal Pure Food & Drug people issued the edict, "Keep the Gnats out of plant and products. We won't tell you how to do it—*But Do It.*"

The problem was very effectively overcome by spraying the hampers of tomatoes on the docks, practically in the open air, using the space type Insecticide previously described with Portable Vaporizers on a low stand, or with a Microsol Fog Generator.

This experience in Indiana has proved that efficient and economical control of Flies, Gnats, Moths and other Insects in and around canning plants can be achieved even though a good part of the spraying had to be done under adverse conditions.

We have been talking about Tomato Canners, but the points emphasized apply equally to any canning operation where similar conditions prevail.

A number of canning plants in other parts of the country have successfully combatted the Fly and Gnat problems by installing permanently a series of Vaporizers on the loading docks. At various intervals during the busier receiving periods, the units are turned on and a burst of Insecticide is given to the entire dock area. The Vaporizers are installed to allow for the Insecticide to be propelled away from the dock, so that in addition to the thousands of Insects

(Continued on Page 31)

MORE TENDERMOST PLANTED By Canners Than any other SWEET CORN!

Truly, Tendermost is leading the PACK in sweet corn. It's still the yardstick by which all hybrids are measured. Of all hybrids developed by Michael-Leonard, Tendermost is the most tender and succulent. Large ears, deep sugary-sweet kernels that stay sweet and tender on the stalk for nearly two weeks. Plant Tendermost, first in sweet corn!

DATA DIGEST: On Tendermost

EAR— 9" to 9½" long, 14 to 18 rows, brilliant yellow, holds very well in the field, excellent quality, very deep kernel, small cob

PLANT— 7 to 7½ ft. tall, dark green, sparsely suckered, picks mechanically, wilt resistant

USE— Freezing, canning whole kernel or cream style

MICHAEL-LEONARD QUALITY SEEDS — Serving the Nation — Since 1884 — Creators of Famous Sweet Corns

Michael-Leonard Company

SIOUX CITY 6, IOWA • FULL LINE OF CANNERS' SEEDS • CHICAGO 16, ILLINOIS

NEWS AND PERSONALS

HUTCHINSON ON CANNERS EXCHANGE ADVISORY COMMITTEE

Marc C. Hutchinson of Michigan Fruit Canners, Inc., Fennville, Michigan, has been elected to the Advisory Committee of Warners Inter-Insurance Bureau. Mr. Hutchinson fills the vacancy caused by the death of Carroll B. Lindsay. Other members of the Board are: E. B. Cosgrove, E. N. Richmond, Douglas Townsend, F. A. Stare, and John Elliot Warner.

SUN BROKERAGE MOVES

The Sun Brokerage Company, Syracuse, New York food brokers, have moved into new offices in the McCarthy Building.

BALL ADDS TO BOARD

Ball Brothers Company, Muncie, Indiana, has announced the election of three new members to its Board of Directors, increasing the Board from 8 to 11 men. The new directors are: John P. Collett of Indianapolis, President of Collett & Company, a Mid-western firm of investment banking counsellors; Robert W. Biggs, of Muncie, Vice-President and Manager of the company's glass manufacturing; and James L. Knipe, recently resigned as an executive of the Union Bag & Paper Corporation to become Vice-President and General Sales Manager of the Ball Company's Commercial Glass & Consumer Products Division. Mr. Knipe continues as a Director of the Union Bag & Paper Corporation.

BARBER-COLMAN ACQUIRES WHEELCO INSTRUMENT COMPANY

The Barber-Colman Company of Rockford, Illinois will acquire the principal assets of the Wheelco Instruments Company, Chicago manufacturers of indicating, recording and controlling instruments, and will continue current operations in Chicago until such time as manufacturing facilities can be gradually transferred to Rockford. No changes are contemplated in Wheelco's sales and service organizations.

RARIN' TO GO

Guy Bollinger, genial District Sales Manager of Continental Can Company's Baltimore office, is back on the job from a two weeks spring check up at Johns Hopkins Hospital, feeling fit as a fiddle and rarin' to go.

COURTICE HEADS CRITES-MOSCOW SALES

W. H. Petersen, Manager, Crites-Moscow Growers, Inc., Moscow, Idaho, announces the reorganization of their sales department, with the promotion of Irving J. Courtice to Sales Manager. Irv, as he is known in the trade, has been eastern representative for the firm for sixteen years, residing in Rochester, New York.

Harry G. Neumann, Salisbury, Maryland, has joined with Crites-Moscow as eastern representative, and after a period of acquainting himself with the custom-

I. J. COURTICE H. G. NEUMANN

ers and territory will relieve Courtice in the northeast. Mr. Neumann comes into this new phase of the food industry as a graduate from the College of Agriculture, University of Maryland. He has worked for Thomas & Company, Frederick, Maryland, canners, in quality control and insect control work. His last position was raw products procurement manager for Shoreland Freezers, Inc., on eastern shore of Maryland, Delaware, and New Jersey. He plans to move to Harrisburg, Pennsylvania, for his headquarter location. Courtice plans to make his headquarters in the mid-west as soon as Neumann takes over the eastern responsibility. His definite location has not been chosen.

PETE MALCOM RECUPERATING

A. H. "Pete" Malcom of the Orlando, Florida brokerage company bearing his name, will be confined in the Orange Memorial Hospital for several weeks as the result of an automobile accident in which he suffered a broken leg and other injuries. In addition to his food brokerage business, Mr. Malcom has been a representative of the National Container Corporation for a number of years, and also handles the sale of other packing house and cannery supplies.

FULLER EXPANSION

The H. B. Fuller Company, industrial adhesive manufacturers, St. Paul, Minnesota, has purchased a plant in Newark, New Jersey and opened another in Dallas, Texas, bringing the number now operated by the firm to ten. Other plants are located in St. Paul, Chicago, Kansas City, Cincinnati, Atlanta, Pensacola, Buffalo and San Francisco. The New Jersey purchase is that of the Adhesive Division of Bingham Brothers Company of Newark, which will be under the supervision of Robert E. Foley, Executive Vice-President, who has moved from the home office in St. Paul to direct the Newark activities. All Bingham products will be continued and some Fuller products will be added to expand the line.

Charles E. Cramer, Jr., formerly sales representative in Dallas, becomes Sales Manager of the Dallas plant.

New officers have been elected at the Atlanta branch, which include Elmer E. Anderson, President; William R. Mattox, Vice-President and General Manager; David G. Croonquist, Secretary; and Louis B. Bowen, Treasurer.

KARNES HEADS BEATRICE FOODS

William G. Karnes, Executive Vice-President of Beatrice Foods Company, and associated with the firm since 1936, has been elected President of the firm succeeding Clinton H. Haskell, who died on March 21.

Willard V. Haskell, Manager of the Company's Topeka, Kansas plant, and Harold F. Nichols, President of the First Galesburg National Bank & Trust Company of Galesburg, Illinois, have been elected Directors to fill the vacancies caused by the death of Mr. Haskell and Wallace Thompson, who died January 22.

SCHUCKL NAMES N.Y. REP

Schuckl & Company, Sunnyvale, California, fruit and vegetable canners, have appointed John Colby New York representative. Mr. Colby, formerly with a New York brokerage concern, will make his headquarters at Schuckl's New York offices at 60 East 42nd Street.

WITH SEASTRAND

J. V. Kliche, formerly with the Birdseye division of General Foods Corporation, has joined the sales staff of H. Seastrand Co., New York food brokers.

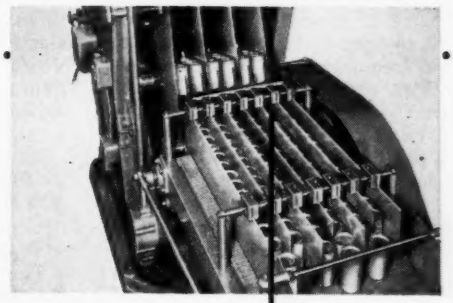
ON EASTERN TRIP

John E. Dobbs, vice president of Schuckl & Company, California canners, is visiting in the East.

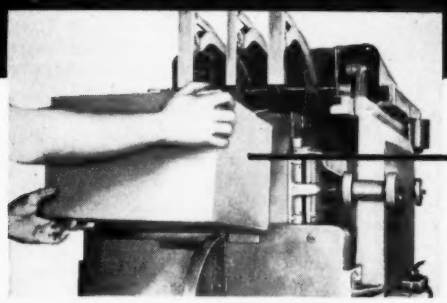
TAKE THE SHOCK OUT OF CASING

WITH A NEW MODEL 3

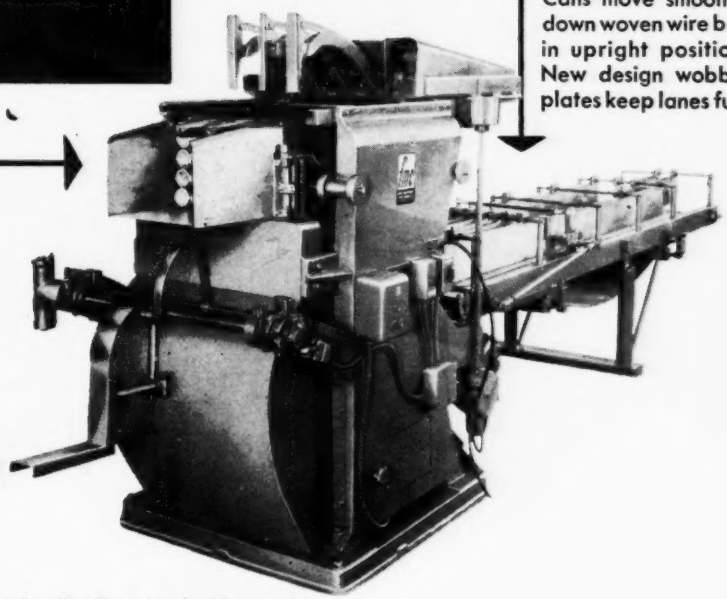
fmc Non-Shock Caser

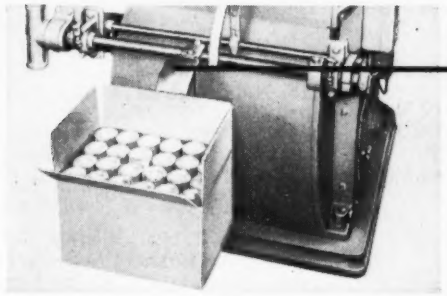


Cans move smoothly down woven wire belt in upright position: New design wobble plates keep lanes full.



Lower flap of empty carton activates lowerator arm and pusher arms, which fill and lower case automatically.



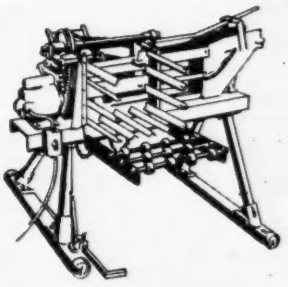


Hydraulically retarded lowerator arm gently lowers filled case to straight-line, right-angle or reverse take-off system.

Combining high speed operation with product-protecting "non-shock" features, the new Model 3 FMC Non-Shock Caser completely eliminates damaging impact—from feed chute to filled case take-off. New design maintains a high capacity—1200 or more cases per hour with one operator—while providing exceptionally gentle handling for even the most tender products. Operator simply slips an empty case over the chute. The FMC Non-Shock Caser does the rest—automatically, efficiently, and with full protection of cans, labels and product.

Write for full information, or call your nearest FMC representative.

FMC-KYLER CASER



Motor-driven and hand operated models, extremely rugged and simple, are efficiently adaptable to small capacity operations.

First in Diversified Food Equipment

fmc FOOD MACHINERY AND CHEMICAL

FOOD MACHINERY AND CHEMICAL CORPORATION

Canning Machinery Division

General Sales Offices:

EASTERN: HOOPESTON, ILLINOIS **WESTERN:** SAN JOSE 6, CALIFORNIA

GRIFFITH RECEIVES GOVERNMENT AWARD

Uncle Sam has given special recognition to Griffith Laboratories for the role the company is playing in supporting mutual American-European efforts to strengthen free nations against communism. Griffith received a "Certificate of Cooperation" bearing the red, white and blue "Strength for the Free World" shield of the Economic Cooperation Administration and a letter of citation from the ECA Administrator. The certificate states that the award is in recognition of "Furnishing technical assistance to the peoples of the Marshall Plan countries to aid them in maintaining individual liberty, free institutions and peace.

WISCONSIN FIRMS GET SAFETY AWARDS

The Falls Canning Company, Oconto Falls, Wisconsin, and Pulaski Canning Company of Pulaski, Wisconsin, are to receive safety awards from the Mutual Insurance Company of Wausau for perfect records. The Pulaski plant has worked a total of 36,247 manhours without an accident, and the Falls plant 44,536 manhours without a lost time accident. Both plants are under the management of C. W. Carlson.

MANAGEMENT FORUM

Wholesale grocery executives from all sections of the country attended a "clinic" on management problems in the industry held at the Sheraton Hotel, Chicago, during the past week. The clinic was operated by the National-American Wholesale Grocers' Association, with Ralph Johnson, secretary, and Rudolph Treuenfels, marketing counsel for the wholesalers' organization, directing proceedings.

SCHEDULES BALTIMORE TALK

Nathan Cummings, chairman of the board of Consolidated Grocers Corporation, will be guest speaker at a luncheon meeting of the Baltimore Association of Commerce on April 28.

COMPULSORY LABELLING MEASURE INTRODUCED

Senator James E. Cunningham, of San Bernandino County, California, has introduced a bill into the State Legislature designed to make it compulsory for citrus juice canners to print conspicuously on the label of their products the name of the State in which the fruit is grown. The measure cannot be acted upon this year because of the limited scope of the budget session but the Senator says he wants the bill printed so support can be crystallized around it in time for the 1953 session.

LINK BELT ELECTS BECHERER PRESIDENT

At the annual meeting of the Link Belt Company this week, the number of Directors was increased from 12 to 14 with the election of Robert C. Becherer, Executive Vice-President of the company, and William J. Kelly, President of Machinery & Allied Products Institute, to the membership of the Board.

At the Directors Meeting which followed Mr. Becherer was elected President to succeed George P. Torrence, who is retiring from active service, in line with the company's retirement plan.

The Board also declared a regular quarterly dividend of 60c a share on the common stock, payable June 2 to stockholders of record May 5.

ADMITTED TO PARTNERSHIP

Robert E. Jones has been admitted to partnership with the Reidinger-Fehlmann Brokerage Co., St. Louis, which is now operating as the Reidinger-Jones-Fehlmann Brokerage Co. Mr. Jones formerly operated the E. F. Jones Co. in St. Louis.

RESIGNS ACCOUNT

John G. Paton, Co., Inc., New York food brokers, anounce that they have resigned the account of Holiday Brands, Inc., effective April 14.

BROKERS MERGE

McCaffrey Brokerage Company and A. J. Onofrio & Associates of Wichita, Kansas, have merged and will operate as Associated Brokers Sales Company with offices at 115 N. Mead Street.

LANGFIELD ADDRESSES S. F. ADVERTISING CLUB

Alvin Langfield, president of Ferguson-Langfield Frozen Foods, Inc., Oakland, California, addressed the San Francisco Advertising Club at a luncheon meeting late in March, speaking on "In This Corner: Private Enterprise", stressing private enterprise's fight for survival. The meeting was widely attended by members of the food industries.

DUTCH FOOD TECHNOLOGISTS VISIT WEST COAST

A group of five Dutch food technologists recently visited San Francisco and Berkeley, California on a three months' tour of the United States studying recent technological and nutritional achievements in processing and preserving foods for both the military and civilians. While here they visited the University of California and the Western Branch Laboratory of the National Canners Association. Those in the group were Dr. M. van Eekelen, Dr. David A. A. Mossel, Anton B. G. Grever, Dr. P. J. van der Laan and Dr. Jacob van der Vliet.

CALENDAR OF EVENTS

APRIL 8, 1952 — Annual Meeting, Tidewater Canners Association of Virginia, Tides Inn, Irvington, Va.

APRIL 10, 1952 — Spring Meeting, Indiana Canners Association, Claypool Hotel, Indianapolis, Ind.

APRIL 15-17, 1952—5th Annual Meeting, Research & Development Associates, Food & Container Institute, Palmer House, Chicago, Ill.

APRIL 27-30, 1952—60th Anniversary Convention & Exposition, U. S. Wholesale Grocers Association, Conrad Hilton Hotel, Chicago, Ill.

MAY 7-9, 1952—7th Industrial Waste Conference, Purdue University, Memorial Union, Lafayette, Ind.

MAY 19, 1952—Spring Meeting, Administrative Council, National Canners Association, 1133 - 20th Street, Northwest, Washington, D. C.

MAY 20, 1952—Spring Meeting, Board of Directors, National Canners Association, 1133 - 20th Street, Northwest, Washington, D. C.

JUNE 8-12, 1952 — Annual Meeting, Institute of Food Technologists, Grand Rapids, Mich.

JUNE 9-10, 1952 — Spring Meeting, Michigan Canners Association, Park Place Hotel, Traverse City, Mich.

JULY 9-10, 1952 — Annual Meeting, National Kraut Packers Association, Catawba Cliffs Beach Club, near Port Clinton, Ohio.

OCTOBER 23-25, 1952—Annual Meeting, Florida Canners Association, Casa Blanca Hotel, Miami Beach, Fla.

NOVEMBER 3-4, 1952—Annual Convention, Iowa-Nebraska Canners Association, Hotel Fort Des Moines, Des Moines, Iowa.

NOVEMBER 6, 1952—Fall Meeting, Illinois Canners Association, Bismarck Hotel, Chicago, Ill.

DECEMBER 1-2, 1952—Fall Meeting, Michigan Canners Association, Pantlind Hotel, Grand Rapids, Mich.

DECEMBER 2-3, 1952—Annual Convention, Ohio Canners Association, The Neil House, Columbus, Ohio.

DECEMBER 4-5, 1952—Annual Convention, Tri-State Packers Association, Atlantic City, N. J.

DECEMBER 4-5, 1952—67th Annual Convention, New York State Canners & Freezers Association, Hotel Statler, Buffalo, N. Y.

DECEMBER 6, 1952 — Fall Meeting, Illinois Canners Association, Bismarck Hotel, Chicago, Ill.

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also manufacturers of: **PEACOCK BRAND CERTIFIED FOOD COLORS**

YOU NEED----

This 7th edition of

A Complete Course in Canning

NOW

Every canner in the business ought to have a copy of this book, filled as it is with tested, proven recipes for the handling and preservation of foods. Even the best informed will find this book helpful - worth its price many times over. Many heads of firms, upon seeing this latest Edition, have ordered extra copies for themselves.

We have tried to tell you that it is different to the previous editions, much better, more interestingly written, more complete in its coverage of items.

You'll cherish your copy when you get it, we are not afraid to predict.

Price $10. postpaid

A Publication of

THE CANNING TRADE

20 S. GAY STREET BALTIMORE 2, MARYLAND

NEW EQUIPMENT AND SUPPLIES

CONVEYOR CHAIN MAKES 180 DEGREE TURN

A new type of heavy conveyor chain that makes a 180 degree turn within a theoretical three inch inside radius has been developed by the Conveyor Specialties Co., St. Paul, Minnesota, for use with the firm's line of industrial and dairy conveyor systems.

The chain, designated C-S #7, also enables the operator to couple or uncouple sections without tools in less than 5 seconds, by means of a transverse "T" one-piece connecting lug between double "U" shaped links.

Both the radial and the coupling features are unique in the industry, accord- to the firm.

New type Conveyor Chain.

In practice, the C-S #7 chain is used with case and can conveyor systems—regular and custom-built—and is adapted for use with standard curve wheels ranging from 6 inches to 42 inches in diameter.

The chain is all-steel, with a case hardened wearing surface to increase wearing resistance while providing a tough normalized core. Links have a three inch pitch; the connecting lug is of high tensile (forged) steel alloy. The company places an eight year warranty on the life of the chain.

For detailed specifications, address the firm's Dept. KP, 666 E. 3rd St.

WATER IN PAPER BAGS

To demonstrate the moisture resistance, heat sealability and toughness of "Alathon" a highly versatile plastic material, visitors at the National Packaging Exposition this week in Atlantic City, received souvenirs of Atlantic Ocean sea water packed in paper bags coated with the plastic. Among many other things the material is used for packaging fertilizers, chemicals, foods and medicines. The new plastic is a product of the Du Pont Co.

KETTLE LEADS DOUBLE LIFE

The Hamilton Cooper and Brass Works of Cincinnati, Ohio has recently introduced their new Tilting Type Mix Cooker. It can be used *two* ways: as a mixer or as a cooker. The unit is equipped with a specially designed agitator that provides thorough, double-motion mixing. The agitator can be quickly and easily removed from the unit when kettle is used to cook products that do not require powered agitation. The special tilting feature permits easier removal of contents; or the kettle can be drained through discharge valve at bottom.

The Kettle can be furnished with either stainless steel or maplewood scrapers on a double-motion agitator. It is steam-jacketed, 100 to 125 lbs. pressure, made according to the A.S.M.E. code. It is polished in and out and is available in 30 to 60 gallon capacities. It is shipped ready to hook up to steam and electrical connections.

For more complete information write the firm at 820 State Avenue, Cincinnati 4.

"NON-SLIP" FLOOR PAINT

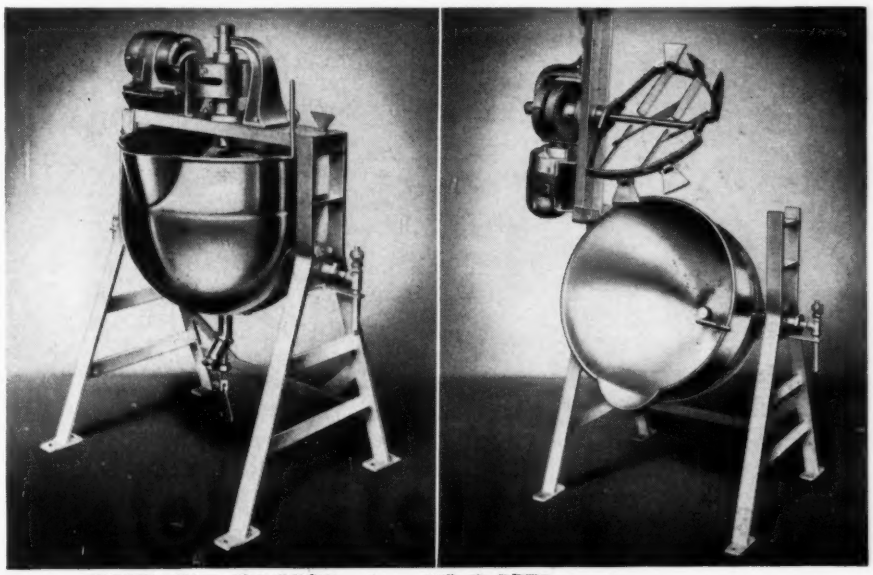
An improved safety-footing product, known as OIL-DRI "Non-Slip" PAINT is now being marketed by Oil-Dri Corporation of America. This paint contains abrasive material which according to the manufacturer affords excellent traction and provides non-slip footing on any surface—indoors or out.

The product is recommended for use on floors of factories, machine shops, washrooms, restaurant kitchens, etc. It is said to be ideal on truckbeds, running boards, catwalks, stairtreads and fire escapes. Its outdoor safety protection lasts regardless of weather. Loading docks, outdoor ramps and steps remain slip-proof under rain or slush.

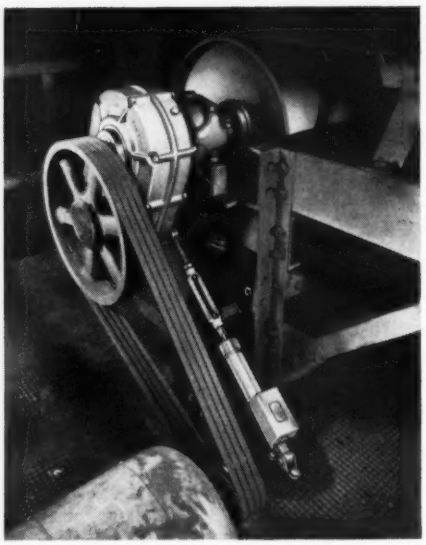
It is applied just like paint. It brushes on easily and dries quickly on any type of surface: rough or smooth concrete, wood, terrazzo, rubber, marble, etc. It is

Non Slip Paint.

packaged in 3 popular standard colors: Grey, Tile Red and Black. Also available in other colors on special order. Standard container sizes are 1-qt., 1-gal., and 5-gal. For color swatches, price schedules and other details, write to Oil-Dri Corporation of America, 520 N. Michigan Ave., Chicago 11, Illinois.



Kettle serves as both mixer and cooker.



Speed Reducer and Overload Release.

SPEED REDUCER AND OVERLOAD RELEASE

Development of a new higher capacity shaft-mounted speed reducer with a new-type overload release has been announced by the Dodge Manufacturing Corporation of Mishawaka, Indiana. The No. 7 Torque-Arm Speed Reducer has a horsepower capacity up to 43 and a speed range from 12 to 110 rpm's.

The anchoring arm is equipped with a new Tri-matic overload release. In the event of overload the release trips, instant action loosens the belts, cuts off the power and gives an alarm. Further details may be obtained by writing the firm.

FLASH STERILIZATION COMPUTER DEVISED

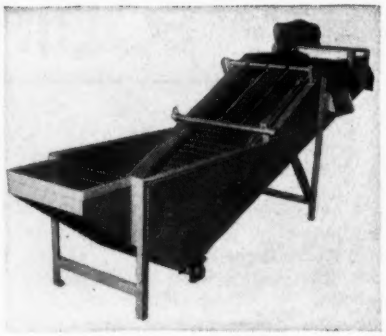
A "slide rule" type of devise which enables the canner, plant supervisor or food technologist to accurately and rapidly compute the F_0 holding time or holding temperature necessary in flash sterilization, has been devised by the W. F. & John Barnes Company of Rockford, Illinois. The firm is exclusive representative of the Martin Aseptic Canning System and equipment. The Flash Sterilization Computer is offered free of charge on receipt of request by the company at 315 S. Water Street.

FUNGICIDE EXTENDS LIFE OF VINER APRON

Recently completed tests show that the life span of canvas aprons used in viners can be increased two or three times by the application of a fungicide.

Cona Six, a fungicidal preservative marketed by Fungitrol Chemicals, Inc. of Hillside, New Jersey, was applied to sections of typical viner belts and curtains. These were then used for a full season, during both the pea and lima bean harvest. After only one season, the untreated sections immediately rip with the slightest pressure. The Cona treated sections resist tearing even when heavy pressure is exerted.

Other tests have been made by packers in the pea and bean areas of the Northwest, Middle West and Eastern seaboard, all of them indicating that treatment of aprons with a mildewcide will prolong the life of the aprons. Cost of treatment is between $3.50 and $4.50 per apron. An added advantage is that treated aprons are easier to clean since trash has less tendency to adhere to the surface.



Tomato Washer and Grader.

TOMATO WASHER & GRADER

To eliminate most of the hand sorting now required in washing and grading tomatoes is the purpose of this combination soak tank, spray washer and tomato grader, just introduced to the industry by Berlin Chapman Company, Berlin, Wisconsin. In this unit only the larger more nearly perfect tomatoes suitable for peeling and packing whole pass over the conveyor and into the scalder, eliminating the hand sorting that now must be done. While thus saving labor, there is at the same time improved soaking and washing. The conveyor in the unit is a combination roll chain and rod construction with a spacing between the conveyor rods of 2⅜ inches that carries the tomatoes out of the soak section, beneath a series of water sprays for dirt removal. After being elevated through the straight section where the under-sized tomatoes (those smaller than 2⅜ inches) are dropped out through a side chute, they are then caught on the trimming conveyor. The smaller tomatoes are used for juice, pulp, catsup or other products. This machine was introduced for the first time at the Convention in Atlantic City.

Mobile Unit permits sales by demonstration.

MOBILE UNIT DEMONSTRATES CASE SEALER OPERATION

A display truck on which is mounted a full size case sealer is now being used by the A-B-C Packaging Machine Corp. of Quincy, Illinois to introduce their new Junior Model Top and Bottom Case Sealer.

This is said to be the first time such a mobile unit has been used in the packaging machine industry. The A-B-C display truck is mounted on a ½ ton Metro-International chassis with a 12 ft. body.

Prospects have an opportunity to see the A-B-C sealer in actual operation, and since the demonstration takes place at their plant, engineers and maintenance men and all those who would have some part in selecting and operating the unit have a chance to view the actual machine and its performance.

FOR COMPLETE INFORMATION
ABOUT CANS AND CANNING

CALL ON CROWN

CROWN CAN
Division of
CROWN CORK & SEAL COMPANY

One of America's Largest Can Manufacturers • Plants at Philadelphia, Chicago, Orlando • Branch Offices: New York, Baltimore, Pittsburgh, St. Louis

A glass pack is a convenient
Customers like the visible inv
they get with glass, and the sa
venient way foods in glass c
stored in refrigerators.

"More shoppers are buying more merchandise in GLASS"

says W. W. Rogers, Rogers Markets, Inc.
520 West Jefferson Street, Fort Wayne 1, Indiana

"One of the biggest advantages of today's super market is the attractive self-service array of foods in appealing varieties.

"We look very favorably on fruits and vegetables packed in glass because we have found that they add to variety which appeals to our consumers. We find an *increasing number of today's shoppers are attracted to and buying more merchandise in glass,* no doubt because they appreciate the advantages of glass, such as ease and accuracy of selection; containers that are easy to open and to store unused portions in.

"We modestly feel that part of our continuing success is due to taking advantage of merchandise and packages with maximum merchandising appeal, and we certainly feel that foods in glass have the kind of selling force which helps build volume."

Glass displays, like these at Rogers Markets, Inc., build volume . . . increase total sales in canned-goods departments because consumers like the color, sparkle and honesty of glass packages.

The time-proved glass package for prepared foods is the only visual package for processed* foods!

lass has long been a *selling* package for jellies, ketchup, ckles, peanut butter and many other products. Now e same selling power has gone to work for the canned-ods department making extra sales, impulse sales.

Proof of this was established by careful market tests the American Stores of Philadelphia. There, the new chnique of displaying both glass and tin packs in the me space previously used for tin alone, paid off, *in every instance*, by increased sales. TOTAL SALES of all items tested increased 35.6%.

Not only does visibility at point of purchase create *initial* sales, but the convenience of glass to the consumer pyramids *repeat* sales. Such advantages as visible inventory, and safe, easy refrigerator storage of unused portions are increasingly important to convenience-minded housewives.

Duraglas TRADE MARK REG. U.S. PAT. OFF.
ver-sterilized in container

CONTAINERS SELL FOOD BY SIGHT

OWENS-ILLINOIS GLASS COMPANY, TOLEDO 1, OHIO • BRANCHES IN PRINCIPAL CITIES

Agriculture

WHAT IT TAKES TO GROW PEAS

Good soil drainage, a good rotation, and a good fertilizer properly applied are all essentials in growing a good crop of peas for processing.

"In a three-year study of cultural practices of growers whose yields of peas were in the highest ten percent of each factory, all had one thing in common," says Prof. Charles B. Sayre, head of the Vegetable Crops Division at the Experiment Station at Geneva, New York. "All of the high-yielding crops were produced on a well-drained soil."

Peas must be planted early and a well-drained soil can be fitted earlier, explains Profe-sor Sayre. Also, peas are sensitive to poor aeration of the soil which accompanies poor drainage.

"But good drainage alone is not enough," continues the Station scientist. "A sand bank or gravel pit might be well drained but would not produce a good crop of peas. Peas also require a fertile soil. They also do best when grown in a rotation in which they are not planted on the same land more than once in every four or five years."

The rotation should contain a legume sod crop such as alfalfa or red clover which may be seeded in the peas. Peas will also benefit by following a cultivated crop such as sweet corn as there will be fewer weeds in the peas.

Peas respond to liberal applications of nitrogenous fertilizer even though the pea plant is a legume, says Professor Sayre. Tests carried on at the Experiment Station show that good results follow the use of 500 pounds of a 10-10-10 fertilizer drilled in separately from the seed. Extremely acid soils should be corrected to a pH of around 6.5, unless it is desired to keep the soil acid for potatoes. In that case 500 pounds of ground limestone should be drilled in with the pea seed.

APPLE BLOSSOM THINNING WITH CHEMICALS

Chemical sprays for blossom thinning —a post-war development in commercial orchards—will be used on an increased number of apple trees this spring, accordto a plant scientist of the U. S. Department of Agriculture.

J. R. Magness, director of horticultural research for the Bureau of Plant Industry, Soils, and Agricultural Engineering, points out that effective chemicals for thinning fruit blossoms are now on the market. They can be applied with only a small amount of the labor needed for hand thinning. By reducing heavy fruit set, the treatment tends to stabilize yields and to correct alternate bearing, that is, heavy one year and light the next.

Dr. Magness says sprays of naphthaleneacetic acid will be used mainly in Eastern and North Central States where frosts may occur after the trees have bloomed making thinning unnecessary. This chemical may be applied up to 2 weeks after petal fall in apple orchards, which gives the grower an opportunity to estimate the fruit set and determine the need for thinning.

Most apple growers in the Pacific Northwest where frost damage is less frequent are using a dinitro compound. For apples, this must be applied as near full bloom stage as possible.

Weather is the most important single factor in the need for the chemical treatment and its effectiveness. If the trees are in bloom during cool, rainy weather, pollination may be a problem. Chemical thinning may not be needed.

Chemical thinning works best on varities that tend to set fruit heavily. Chief among these are Golden Delicious, Yellow Newtown, Jonathan, Rome Beauty and Wealthy apples.

The danger of over-thinning vigorous trees is slight under recommended practices. But over-thinning may be dangerous for trees on poorly drained soil or for those suffering from various types of root trouble, winter injury, lack of nitrogen, and lack of sunlight.

MARYLAND'S TEN-TON TOMATO CLUB CONTEST

Winners of the 1951 Ten-Ton Tomato Club Contest were announced March 20 at the University of Maryland, College Park, during the Canners, Freezers and Fieldmen's Short Course.

Edward K. Bender, Extension specialist in vegetable crops, said in making the awards that the yields in this year's contest were some of the highest in the history of the contest. The four place winners in the yield divisions averaged 20.58 tons per acre. A total of 57 growers averaged 10 tons or more. In the quality division, the winner had 90 percent number 1 tomatoes.

In the yield class of 6 acres or more, James Steele, Easton, placed first with 21.12 tons per acre on 6.44 acres. Second was William R. Crow, Kennedyville, with 19.51 tons per acre on 13.82 acres.

Winner in the 2 to 6 acre class was Raymond H. Grier, Street, with 21.29 tons on a 2.75 acre plot. Second was George H. Skeggs, Worton, with 20.49 tons on 2.06 acres.

Quality class winners were Marcus H. and Claude A. Twilley, Hebron, who had 90 percent number 1 and 9.6 percent number 2 tomatoes on 3.75 acres, yielding 12.20 tons to the acre. In second place was Guy C. Lewis, Smithsburg, who had 77.98 percent number 1 and 22.02 percent number 2 tomatoes, yielding 12.81 tons per acre on a 2 acre plot.

PICKER SPURS SEARCH FOR NEW TYPE OF SNAP BEAN

The search for new types of snap beans was described by Roy Fortier, American Can Company's Atlantic Division agronomist, at the annual Tri-State Canners, Freezers and Fieldmen's School at College Park, Maryland, March 19. The school was presented by the University of Maryland in cooperation with the University of Delaware and Rutgers University.

Two of the principal characteristics plant scientists are searching for now in snap beans are greater disease resistance and adaptability to mechanical picking, while retaining the good features of existing varieties, such as Tendergreen and Top crop, said the agronomist for the can-making firm.

"One of the principal problems with many of the popular varieties today is poor germination," he said. "In one respect it is caused by thresher injury, particularly with varieties containing very little fiber in the pod. Thresher injury appears to be proportionate to decrease in pod fiber. Also, certain of the newer introductions have slightly abnormal cotyledons, one smaller than the other, that are responsible for poor germination. This is a further hazard to threshing and handling. Furthermore, the public is demanding white seeded varieties; this again is a hindrance to good germination. It has been found that the lighter the seed coat the lower the germination, especially in cold, wet soils."

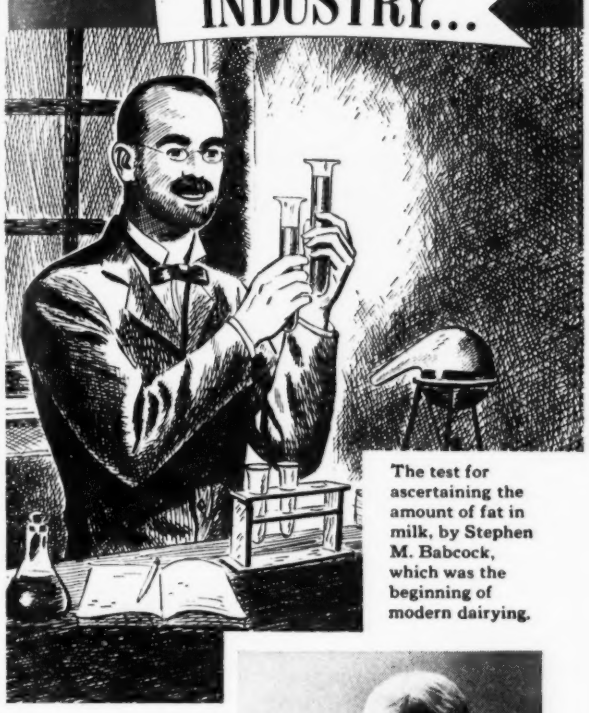
Mr. Fortier described Emerson No. 15, a variety of snap bean developed at Cornell University. The bean, round podded, with white seed, is considered to be excellent for canning, Mr. Fortier said, adding that "it is tolerant to three strains of anthracnose, two of mosaic and also root rot."

The agronomist also explained that some people believe that Pacific Northwest areas growing the Blue Lake pole bean, which can't be picked mechanically, may have difficulty competing with other regions when mechanical harvesting of bush beans becomes a general practice.

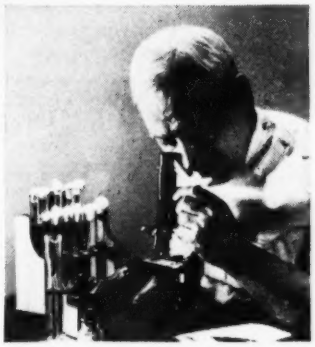
"If such is the case and a Blue Lake bush bean is developed, likely from crosses using bush varieties, the resultant strain might be more widely adapted and we may be growing this new type in the East," he said.

In reviewing many varieties of snap beans, Mr. Fortier listed the principal qalities of the "ideal" bush snap bean, pointing out it is one capable of a heavy yield, resistant to common bean diseases, of concentrated maturity with an erect determinate habit of growth. The pods should be stringless, fiberless, smooth and straight, with a dark green color he said. The seeds should be preferably white and slow to develop. The beans also should be easily snipped, with no seed constriction, and finally, be adaptable to mechanical picking.

ACHIEVEMENTS IN INDUSTRY...



The test for ascertaining the amount of fat in milk, by Stephen M. Babcock, which was the beginning of modern dairying.



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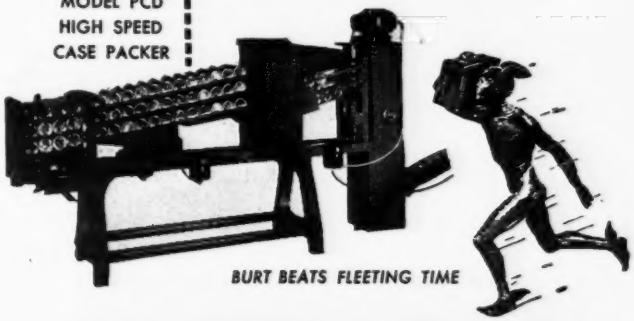

BURT BEATS FLEETING TIME

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Dr. Proctor, (center) is shown talking things over with Dr. Clarke, (left) and Dr. Kaplan of U.S.D.A. (right).

Commercial Processing by Radiation a Long Way Off, Proctor Tells Maryland Food Technologists

Outlining the results of experiments conducted under his supervision for the last 15 years on the sterilization of food products by radiation, Dr. Bernard Proctor, head of the Department of Food Technology, Massachusetts Institute of Technology, told Maryland food technologists no early commercial application of radiation to the canning industry may be expected. Dr. Proctor, who is President elect of the National Institute of Food Technologists, attracted some 140 members and guests to the monthly dinner meeting of the Maryland Section held at the Hotel Stafford, Baltimore, Friday, March 21. Dr. Basil Clark, Director of Food Technology for the Crosse & Blackwell Company, and President of the local chapter, presided. One of the menu features was the newly developed corn chowder, courtesy of The United Company. The speaker was introduced by Edgar G. Heyl, Vice-Chairman of the local group.

The original experiments, said Dr. Proctor, were carried out with X-rays, using the Van Der Graaf generator developed at M.I.T.—Later experiments have proved that cathode rays from the same equipment are more effective. Very high voltage equipment has now been developed at M.I.T. which will emit cathode rays with sufficiently high "Roentgen" unit dosage to destroy within a few seconds exposure all types of microorganisms. This has been demonstrated in Laboratory tests with spores of heat resistant spoilage bacteria as well as with pathogenic organisms, moulds and yeasts.

PENETRATION

The penetration of the Cathode rays into a food product is comparatively limited in thickness or depth, as with the most powerful unit now available only about ½" depth of food product can be treated eg., a sardine can would need to be radiated from both sides. In Laboratory experiments, food products have been sterilized by radiation after packing in metal or glass containers, or by sterilizing a thin layer of the product, followed by some type of aseptic filling and sealing. Metal or paper packages appeared to be unaffected by radiation but clear or white glass changes to an amber color after radiation.

FLAVOR CHANGE

The temperature of the product is only raised a few degrees during the sterilization, but unfortunately undesirable changes take place in flavor and color with almost all food products during the process, particularly with any product containing fat. These undesirable changes are minimized but not entirely prevented when the radiation process is carried out with pre-frozen food. Work is underway to investigate possible methods of treatment to minimize these undesirable changes.

Vitamins are practically unaffected by the radiation process and there is some evidence that added niacin or ascorbic acid will help to minimize undesirable flavor and color changes.

Food products require about ten times as much radiation dosage for enzyme inactivation as for bacterial destruction. Where enzymes are important in the storage life of the products, as in most vegetables and fruits, some pre-heating or other treatment before radiation will apparently be necessary.

Insect eggs and adult insects have been destroyed in grains and cereal products without producing undesirable changes in the grain or cereal itself.

Successful experiments have been carried out with the sterilization of surgical sutures and various pharmaceutical products in ampouls, particularly blood plasma derivatives. It seems possible that the first commercial application of the radiation process may be in the pharmaceutical or medical fields.

The chief difficulty at present with industrial application of cathode ray sterilization is the prohibitive cost of the cathode ray generator, as operating costs for radiation are comparatively low. The necessity for massive shielding equipment to protect the operators is another handicap.

With food products, additional laboratory research is needed to investigate and eliminate the undesirable flavor and color changes which now develop with cathode ray sterilization.

As far as the canning industry is concerned, it will apparently, be many years before serious consideration can be given to sterilization by radiation to take the place of heat treatment of the canned products.

PROCTOR NAMED HEAD M.I.T. FOOD TECHNOLOGY

The appointment of Dr. Bernard E. Proctor to Head of the Department of Food Technology at the Massachusetts Institute of Technology was announced March 29 by Dr. George R. Harrison, Dean of Science at the Institute. Dr. Proctor, who is Professor of Food Technology and Director of the Samuel Cate Prescott Laboratories of Food Technology at M.I.T., has been acting head of the department since January 1951.

Dr. Proctor has done valuable research in food preservation, fermentation, microbiology, electronic sterilization, and sanitation. He is president-elect of the Institute of Food Technologists and special consultant to the U.S. Public Health Service. He has a distinguished record of public and professional service.

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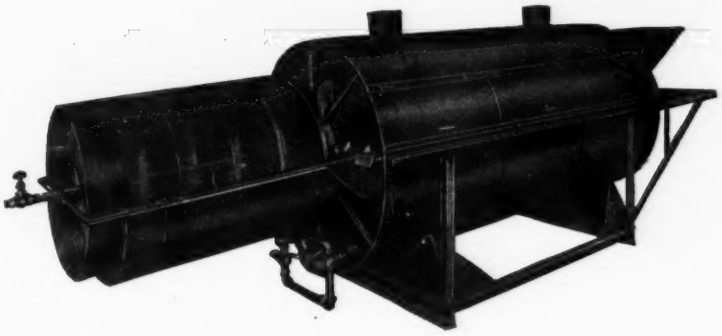

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MARKET NEWS

WEEKLY REVIEW

THE SITUATION—Dullness continues to be the outstanding feature of the canned foods market. Canned foods salesmen knocking on buyers' doors continued to get the cold shoulder in all areas. From all reports buyers aren't even interested in new packs, such as spinach and asparagus, now getting under way in some areas. Even the set-aside order released this week, calling for a million more cases of fruits and two million more cases of vegetables than had been expected, failed to create more than a slight flurry of interest. Actually, the eleven million cases of vegetables and five million cases of fruits called for in the set-aside order, when compared to last year's take of approximately seven and a half million cases of fruits and fifteen million cases of vegetables, still represent substantial amounts of canned foods. Compared to the requirements announced by the Quartermaster at the Atlantic City meeting in January, the set-aside order calls for a little less corn, asparagus, and pumpkin, and increases in other vegetables. The order calls for about 350,000 case more beans; about 400,000 more cases of peas; and 300,000 cases more tomatoes; it specifies nearly double the amount of limas and carrots, but requirements of these two commodities are still below the half million case level. Sweet potato requirements, too, are increased about seventy per cent over the January figure to a 1,484,000 cases while the requirements for catsup and paste are increased only slightly.

In the fruit line the order calls for about double the amount of plums listed in January; requirements of berries are increased; apple sauce is included for the first time, and requirements of other commodities are moderately increased.

SUPPLY AND DEMAND—Regardless of whether or not price controls are still a factor, by the time the 1952 pack of canned foods reaches the market, canners right now in planning those 1952 packs must estimate, first of all, how much it is going to cost to pack a particular item and how much of that item the consumer will take at a price that will cover costs, plus a profit. It's a well known fact that consumers have their own idea about what a can of a particular commodity should cost, and when the price is over that figure they'll turn to something else without batting an eye. Canners of practically every commodity have run into that condition at one time or another. Canned foods just do not move at a luxury price. Asparagus this year, and for several years for that matter, is an excellent example of that. The condition has shown itself in corn and tomatoes this year, not to an extent where it has hurt particularly, because of the supply situation, but nevertheless it has shown itself. Salmon in recent years has been another example.

It's a hard job to make such an estimate at this time, but nevertheless now is the time to do it, before too many contracts are let. While it's true that operating below capacity does increase cost, it's also true that a more favorable supply situation increases the opportunity for profit. That supply situation is in the making now. While it may be difficult to estimate your costs, and the price the consumer will be willing to pay next fall, it isn't too difficult, with the information at hand, to estimate the acreage that will produce a favorable supply.

NEW YORK MARKET

Trading Dull — Study Set Aside Orders — Sharpshooting In Tomatoes—Backing Away From Peas—Beans Steady—Grapefruit Juice Off — Retail Cuts Moving Fruits — Limited Receipts Of Tuna — Salmon Unchanged — Maine Sardine Season To Open.

By "New York Stater"

New York, N.Y., April 3, 1952

THE SITUATION — Renewed weakness in canned grapefruit juice, traceable to heavy supplies and sharper selling competition, furnished the major development in this week's canned foods market. Insofar as spot trading was concerned, distributors here were doing very little during the week, and were adhering to a drastically curtailed inventory policy, buying goods only as needed, and then in small lots.

THE OUTLOOK—The trade is studying the government set-aside from the new season's packs, which will take a total of some 10,970,000 cases of vegetables and 5,143,900 cases of fruits. It is not expected that these takings will exert any significant influence, pricewise, upon the civilian market structure. The fair carryovers of many canned foods still in packer hands are exerting their influence upon canned foods buyers, and unless something now unforseen should develop, it is indicated that hand-to-mouth buying will continue the order of the day, at least well into the new canning season.

TOMATOES — Notwithstanding the relatively light holdings of tomatoes in the east, some price sharpshooting is reported currently, with canners in a few instances willing to meet buyers half way in an effort to clear out small carryover stocks before the new pack is ready. It was reported here during the week that standard 2s could be bought as low as $1.40, with extra standards at $1.55-$1.60, f.o.b. Some 303s are reported to have moved as low as $1.35, but quality is reported Questionable and no further offerings are believed available at that level, most canners having definitely firmed up in their price views. No change is reported in the tomato situation in other areas.

PEAS—Distributors are looking over the canned pea situation rather closely, and are inclined to back away from the market in view of the current carryover position. A little interest is being shown in fancy sieves, but buyers apparently expect the market to soften, pricewise, and are putting off replacement buying as much as possible.

BEANS—A little day-to-day business is reported in green beans, and the market is fairly steady in view of the current limited supply position in first hands. Tri-state canners during the week were offering standard cut green beans around $1.15, with extra standards at $1.30-$1.35. The trade generally is holding off, however, until packing volume increases.

CORN—With only small lots still remaining unsold in canners' hands, the market has continued in reasonably firm position this week. On standard crushed, $1.35 appears to be the going price for the few odd lots which make their appearance from day to day, with fancy generally holding around $1.60.

CITRUS—Florida packers have again cut grapefruit juice quotations, bringing the market down to 72½ cents for 2s and $1.55 for 46-ounce, f.o.b. canneries. Demand has not shown any significant improvement, even at the reduced basis. There was no change reported in the orange juice situation during the week, and some sellers advanced quotations for tangerine juice, bringing the latter to 85 cents for 2s and $1.85 for 46-ounce. Grapefruit segments and citrus salad prices ruled firm and unchanged.

CALIFORNIA FRUITS—Chains and supers have been cutting shelf prices on peaches during the past few weeks, and movement has shown considerable improvement. Retailers report that 30 cents seems to be the dividing line, with sales fairly normal at 30 cents and under for 2½s, and definitely lagging when the shelf price tops the 30-cents figure. There was no change in the Coast position on fruits during the week. The market undertone continues rather soft on pears, which have not been moving too well. The price cuts in fruit cocktail earlier in the year have brought about a better movement at the retail level, and this is now being reflected in replacement shipments from the coast into distributing channels.

TUNA—Coast advices note rather limited receipts of fresh fish, and while production in southern California has picked up somewhat, the returns are not up to canner expectations. There is a continued good distributor demand for the general line of tuna, and the market appears fairly well established on the current price basis. Offerings of Japanese lightmeat tuna are short, reflecting a growing movement of frozen tuna from Japan to U. S. canneries on the Pacific coast for processing.

SALMON — There were no developments in the salmon position during the week. Holdings in first hands continue to dwindle steadily, and buyers are checking over their supply situation closely in an effort to protect their position for the warm weather months. Advices from the coast noting continued difficulty in closing pacts with the unions for 1952 canning operations hint at higher costs this season, notwithstanding the fact that some packers are consolidating operations in the more efficient of their plants in an effort to hold down prices to a point where they will not run the risk of pricing themselves out of the market. Prices for coast shipment stocks remain firm on all grades.

SARDINES — Maine advices indicate that unsold stocks of sardines remaining in canners' hands are now below the quarter million case level, and the market is holding firm at a minimum of $9.45 per case for quarter keyless, f.o.b. The new canning season will open officially on April 15, with canners considering a promotional campaign aimed at recapturing the market for their product. While distributors are emphasizing the need for a lower consumer price basis as a means for stimulating volume, canners are confronted with high operating costs again this year.

CHICAGO MARKET

Market Extremely Dull—Asparagus Picture Not Too Bright As Season Begins—Occasional Lots Of Corn — Beets And Carrots Hard To Find—Tomato Products On Sloppy Side—Valencia Orange Juice Holding—Sardine Offerings Restricted—Tuna Demand Expands.

By "Midwest"

Chicago, Ill., April 3, 1952

THE SITUATION—Trading, this past week, continued along the same rut with nothing to highlight an extremely dull period. Buyers remained passive and activity consisted of a little spasmodic buying where such was necessary to cover only immediate requirements. Even developments in regards to the coming new packs causes little concern as the average buyer seems content to consider only the present situation and let the future take of itself. Rumors of a possible lifting of some ceilings on canned foods are interesting as such action could stimulate matters and create a little life in a dull situation. When the present size of unsold stocks are considered plus the fact that so many items are already selling below permitted ceilings, it would seem logical that such a move might be made. At least, it would be a step in the right direction toward getting matters back to normal where the law of supply and demand would be the deciding factor. The trade are hoping such will be the case.

Little has reached this market as yet in the way of concrete information in regard to the new packs, probably because it's still too early. One thing is certain, judging from the attitude of canners generally, and that seems to be a reduction of ten to fifteen percent under last year's totals would create a much healthier situation. If a reduction is not forthcoming the trade are going to operate on the smallest possible inventory all through the year just as they are now doing.

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ASPARAGUS—California canners are just about face to face with a new pack of asparagus and they are not too happy in view of the carryover still to be moved into consumption. The trade are of the opinion prices, the past year, were just too high and will have to be lower if the movement is to be stimulated. Coast canners are trying to buy raw stock for several cents a pound less and in one case the canner has notified the trade he will pack on order only. Illinois canners are in somewhat better shape as stocks in first hands are in good shape although a strenuous effort will be made here too to push raw prices down from last year. The pack in Illinois will begin in three to four weeks if the present warm weather continues.

CORN—This is one item the trade will buy when anything shows up and did account for some of the action this week when several small lots of fancy corn, both cream style and whole kernel, in 303s cropped up at $1.65 and were quickly sold. There is no question about canners scraping the bottom of the barrel where corn is concerned as nothing is actually unsold. These occasional lots come from stocks that had previously been sold and not shipped as quickly as canners thought they should be. There will be a lot of pipe lines to fill up when the new pack begins.

BEETS AND CARROTS — Carrots are just about a thing of the past from local canners and little or nothing is being offered. Some offerings of Texas carrots have been received here but the trade have not been too receptive as they much prefer the local product. Sliced beets are also getting more difficult to find, particularly in 303 tins which has proved a very popular item this year. However, 2s are still quoted at $1.20 and tens at $5.50. There seems to be a fairly good assortment of whole beets unsold but everything else is very short.

TOMATOES — Canners of tomato products are still having their troubles as this situation shows no improvement. Extra standard catsup is now vailable at $1.60 with tens at a low of $10.50 although prices vary somewhat due to the uncertain conditions. Fancy juice is doing slightly better and prices are holding firm at $1.15 for 2s and $2.25 to $2.50 for 46 oz. Puree and paste from California continue on the sloppy side and prices vary considerably. Some independents have seen fit to meet the price of $6.75 on 6 oz. paste although prices still range up to $7.50 in some cases. Florida canners report excellent sales on tomatoes at prices quoted last week. Local canners are holding small unsold stocks firm at list.

CITRUS—With the price of Valencia oranges selling at $1.10 a box most canners are holding at $2.10 to $2.15 for 46 oz. fancy natural juice although the mid-season pack can still be purchased at $1.95. Blended juice remains unchanged although canners are having trouble holding firm on grapefruit juice. The market generally is at $1.60 for fancy unsweetened but sales have been made here on the basis of $1.50 indicating a continuing weakness.

SARDINES—The industry appears in good shape on this one and offerings this week were restricted. A few small lots of California ovals were offered at $9.50 and Maine sardines are firm at $10.50 with unsold stocks dwindling fast.

TUNA—The demand for tuna continues to expand and the market is firm at recently advanced prices. Supplies of imported tuna are not as troublesome as they were to domestic canners and it is hoped action on the tariff issue, if favorable, will further strengthen the domestic situation.

SALMON—Routine buying on salmon continues with prices unchanged from last quotations. Reports from the West indicate little progress, if any, has been made in the negotiations with the unions who are demanding terms which canners feel will price them out of the market. They will get plenty of agreement on that point from the trade.

CALIFORNIA MARKET

Spinach Canning Off To A Good Start—Weather Brings Asparagus On With A Rush —Steady Movement Fruits—Tomato Products In Trouble—Tuna Orders Small And Frequent—Salmon Canners About Sold Up On Chum.

By "Berkeley"

Berkeley, Calif., April 3, 1952

THE SITUATION—Sales of canned foods by canners and brokers in this area in March proved rather larger than seemed likely at the beginning of the month. When the month got under way there were numerous changes being made in prices, most of these downward, but at the end of the month prices were much more stable, with a firming tendency on many items. Business of late has run largely to small orders, but these have been increasingly numerous. Owing to the heavy rains, operations on early spring crops have been delayed somewhat, but the canning of spinach is in full swing and work on asparagus is expected in about two weeks.

SPINACH—The canning of spinach is off to a good start, thanks to warm dry weather and some splendid yields are being reported. A fair volume of early business has been placed, with buyers having an eye on the discounts offered for deliveries before the end of May, or other specified dates near the end of the spring season. Almost all the opening lists closely approximate the prices at which last year's pack has been selling. For fancy grade the lows are about $1.30 for No. 2s, $1.60 for No. 2½s and $5.10 for No. 10s.

ASPARAGUS—The fresh market has been taking all the asparagus available to date and shippers have been well satisfied with returns. Warm weather has brought the crop on with a rush and some canners are making plans to get operations under way about April 14. The prices to be paid growers are still under discussion with canners holding that the prices paid last year were too high. They would like to see a price that would enable them to sell fancy No. 2s in green tipped and white somewhere around $3.50 and around $4.00 for all green. Prices are now about $3.90 and $4.60, respectively, in colossal, mammoth and large.

FRUITS—The steady movement of California canned fruits is quite encouraging and there are fewer reports of price shading than in some time. Bartlett pears are about the weakest item in the list, with emphasis on standards, and some operators report that most of their business of late has been on this grade. This is held to mean that the surplus is rapidly being cleaned up. Many markets that formerly paid little attention to standards have been buying this grade quite freely. Choice No. 2½s are quoted at $3.50, with standard available at $2.80. Cling peaches are moving steadily, with No. 2½ choice priced generally at $2.80-$2.85. Freestone peaches are getting well sold up with $3.60 about the bottom price on strictly fancy No. 2½s. The lower prices named on fruit cocktail are commencing to bring definite results and movement of this item has been stimulated.

TOMATOES—California canners are working hard to move stocks of tomatoes and tomato products and have quite heavy stocks of some items in the list on hand. Peeled tomatoes are firmly held but items such as paste and puree are in heavy supply and some weakness is in evidence. In 6-oz. paste the market ranges from $6.75 to $7.50, with some canners holding that it costs more than this to pack this item. Tomato catsup is another item in rather heavy supply, and prices on this cover a wide range. Offerings of catsup in No. 10 tins $10.50 for featured brands and as low as $8.75 for extra standard under buyers labels.

TUNA—A lot of orders are coming in for canned tuna but comments are general that these are small, with the trade preferring to keep stocks rolling, rather than buy a lot at one time. There seems to be increased interest in grated, with no sales reported in this market at less than $10.00 for fancy ½s. Chunks and flakes are becoming more and more popu-

lar, with fancy selling at $12.25-$12.50. Fishermen are out again in force and some good landings are being made, but catches are well below those of a year ago.

The pack of tuna and tunalike fishes in California in February amounted to but 193,361 cases, against 484,437 for the like month in 1951. For the first two months of the year the output was but 409,940 cases, while in January and February last year 1,083,694 cases were packed. The makerel pack for February this year was but 3,451, while it totaled 30,526 cases a year earlier. Herring made a better showing at 21,048 cases for February, against 26,963 in the corresponding month in 1951.

SALMON—Most salmon canners are about sold up on chum salmon, especially on No. 1s tall, but there are some holdings of ½s. These are offered at $9.50-$10.00. Pinks have moved quite steadily in recent weeks and holdings are getting quite low. Prices are firm at the ceiling of $21.00 for No. 1s tall and $12.50 for ½s. A smaller pack is expected this year than last so no one will be worrying if they have some 1951 pack unsold when the new season gets under way. A few medium reds have been moved of late at $23.00.

GULF STATES MARKET

Shrimp Pack To Date About Even With Last Year—Oyster Pack Well Ahead.

By "Bayou"

Mobile, Ala., April 3, 1952

SHRIMP—With Lent coming to an end soon, the canned shrimp market will not show much activity and the buying will be done again in a "hand to mouth" manner until next August when the fall shrimp season opens.

Advance in price of shrimp has been quoted at different times recently, but quotations being irregular, a more equitable price was awaited which may now be accepted at $3.15 per dozen for small; $3.60 for medium; $4.00 for large; and $4.35 for jumbo in 5 ounce tins, f.o.b. cannery.

There are only 5 plants in Louisiana and 5 plants in Mississippi now canning shrimp, whereas during the peak of the season 38 plants in Louisiana, Mississippi and Alabama packed shrimp.

The 5 canneries in Louisiana and the 5 in Mississippi reported that 1,395 standard cases of shrimp were canned during the week ending March 22, 1952, which brought the pack for the season to 609,892 standard cases as compared to 612,882 standard cases packed during the same period last season.

Landings of shrimp for the week ending March 21, 1952 were: Louisiana 1,265 barrels, including 35 barrels for canning; Mississippi 348 barrels, including 156 barrels for canning; Alabama 177 barrels; Apalachicola, Florida 23 barrels; and Texas 4,363 barrels, making a total of 6,176 barrels, which is 1,971 more barrels of shrimp than were produced the previous week.

As reported by all market news offices last week, total holdings of frozen shrimp decreased 369,000 pounds and were approximately 2,411,000 less than four weeks ago. Total holdings were 814,000 pounds less than one year ago.

OYSTERS—The seafood canneries in Alabama have shut down and there are no more oysters or shrimp canned here.

There are 12 plants in Louisiana and 12 in Mississippi canning oysters and they reported that 20,366 standard cases of oysters were packed during the week ending March 22, 1952, which brought the pack for the season to 235,801 standard cases as compared with 156,421

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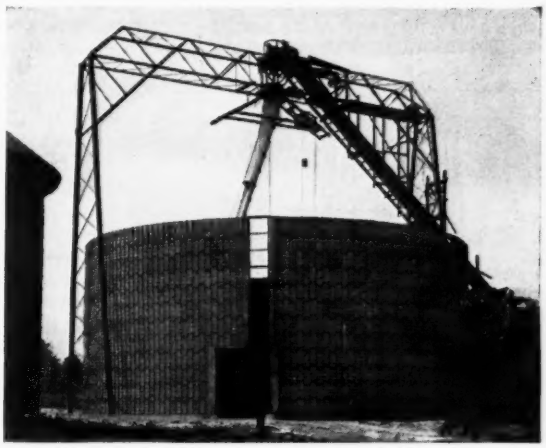


THE Hamachek Revolving Ensilage Distributor is a mechanical device for the stacking of pea vines, corn husk, or other ensilage in a silo or on a stack.

The discharge spout revolves in a circle two or three times an hour and the operator can easily change the incline of the spout to any desired position. In this way the ensilage is discharged just where it is needed and one man can make a better stack or fill a silo better than can be done by several men without the aid of the Distributor.

● *With this machine, one man is all that is necessary to build a large stack or fill a large silo.*

FRANK HAMACHEK MACHINE CO.
GREEN PEA HULLING SPECIALISTS
Established 1880 KEWAUNEE, WISCONSIN *Incorporated 1924*

standard cases packed during the same period last season.

Landing of oysters for the week ending March 21, 1952 were: Louisiana 24,609 barrels, including 21,005 barrels for canning; Mississippi 7,804 barrels, including 7,159 barrels for canning; Alabama 129 barrels; Apalachicola, Fla. 319 barrels, making a total 32,861 barrels, which is 372 more barrels than were produced the previous week.

SOLOMON SUCCEEDS FAYE

Emmett G. Solomon, formerly first vice-president of American Factors, Ltd., Honolulu, T. H. has been elected president succeeding H. P. Faye, who resigned recently. This firm has large interests in Hawaiian enterprises.

IN NEW QUARTERS

E. N. Mills, representing the Monterey Canning Co., Monterey, California, has moved into new quarters at 112 Market St., San Francisco, California.

VHPF

SOLUBLE FERTILIZER

Start all your plants with VHPF—The pioneer, all purpose starter. A white powder —dissolves quickly—use 3 pounds to 50 gallons of water.

ASK YOUR NEAREST SUPPLIER, WRITE FOR DESCRIPTIVE BOOKLET.

MILLER CHEMICAL & FERTILIZER CORP.

2226 N. Howard St., BALTIMORE 18, MD.

KRAUT-FRANKFURTER WEEK PAYS OFF

"A well planned, solidly supported 'week' pays off—not only in publicity but sales," Martin Meeter, president of the National Kraut Packers Association, said at a meeting in Chicago last week. He presented the facts and figures to back his claim.

National Kraut and Frankfurter Week, which the kraut packers sponsor each year with a big assist from the meat packers, has shown great growth since its inception in 1949.

To show the results of this year's national celebration in terms of sales—1,890,000 cases of kraut were sold. A number of packers reported the best January-February sales of any period in their history. Reports from the participating members of the meat industry show that the average increase in frankfurter sales for the Week was 37 percent over all other weeks in the year. One meat packer even reported 100 percent increase over his other weeks' frankfurter sales!

A number of factors had to be considered in accounting for the overwhelming success of the Week. There was no attempt to name the most important, but rather, it was indicated that the blending together of all of them made the success. It was observed that the enthusiasm and drive the kraut and meat packers themselves put into the promotion were a real contribution. The eye-catching display pieces that were used in stores throughout the nation were certainly an important feature.

Equally as important in this success story was the publicity the Week received from radio-TV, the newspapers, consumer magazines, the railway diners that featured the combination on their menus, and the canning, food, and meat trade journals. Plus all the tie-in advertising that ran in newspapers and was heard over the radio.

After listing all these contributing elements, Mr. Meeter added: "Not to be overlooked was the whole-hearted and much appreciated cooperation we in the kraut and meat industries had from the stores—chains, independents, and all; in fact, it was a cooperative affair in every respect and one that proved successful and profitable to every participant. We expect even greater results from National Kraut and Frankfurter Week, 1953."

2. Allow an increase in the permitted rate of use of cans for all three groups in Schedule I.

3. Decontrol fibre body cans.

4. Ease restrictions on users having only one line of canning equipment.

$10,000 WORTH OF BEAN POLES BURN

A fire in the storage yard of the Mission Valley Canning Co., Santa Clara, California, resulted in the destruction of 100,000 bean poles valued at $10,800.

BROKER COMMITTEES APPOINTED

Clarence Wendt, Oklahoma City, National Chairman of the National Food Brokers Association last week staffed six additional NFBA Committees for 1952. Appointments to four committees were announced earlier. The appointments are as follows:

PROCESSED FOODS COMMITTEE —Chairman, T. M. McLaughlin, The T. M. McLaughlin Company, Cleveland; J. E. Raley, Jr., Raley Brothers, Inc., Atlanta; Harry L. Proctor, Paul Paver & Associates, Chicago; Elgin W. Juri, Wm. J. Lindenberger, San Francisco; Mason Jackson, Jr., Mason Jackson Company, Shreveport; F. R. Trigg, Pavey & Company, Springfield, Illinois; Harry W. Freedman, Harry W. Freedman & Co., Newark; Charles R. Lampe, C. R. Lampe & Company, Cincinnati; Ex-Officio, Ed. W. Jones, Meinrath Brokerage Co., Kansas City, Mo.

FROZEN FOODS COMMITTEE — Chairman, Jerry Hetfield, Wurm Bros. Co., Chicago; Randall Pratt, Goebel-Pratt Company, Portland, Oregon; D. B. Berelson, D. B. Berelson & Co., San Francisco; Wm. E. Smith, Jr., Smith-Whelan Company, Phoenix; J. P. Monahan, Moore Food Sales Company, Philadelphia; Sloan McCrea, Earl V. Wilson Co., Miami; Arthur C. Marquardt, A. C. Marquardt & Co., Inc., Cleveland; G. F. Hotaling, G. F. Hotaling Co., Inc., Albany, New York; Ex-Officio, H. Wayne Clarke, Walter Leaman Co., Washington, D. C.

ETHICS COMMITTEE — Chairman, John O. Knutson, John O. Knutson, Sioux City; Joseph L. Sweeney, Barcley Brown & Jones, Inc., Boston; Roy Loveless, Loveless Brokerage Company, Fort Worth; Ex-Officio, James J. Reilley, James J. Reilley & Associates, Phila.

MEMBERSHIP COMMITTEE— Chairman, E. Norton Reusswig, Lestrade Bros., New York; All Regional and Lieutenant Regional Directors.

LOCAL CLUBS COMMITTEE — Chairman, Willis Johnson, Jr., Willis Johnson & Company, Little Rock; All Lieutenant Regional Directors.

HISTORY COMMITTEE—Chairman, Joseph H. Kline, Housum-Kline Company, Cleveland; All NFBA members.

IN NEW SALES POSTS

Manning, Maxwell & Moore, Inc., Stratford, Connecticut manufacturers of gauges, valves, industrial instruments and material handling equipment, has appointed Morris S. Palmer and Raymond F. Attner to new sales positions in the company.

Mr. Palmer becomes Manager of Field Sales and Mr. Attner, succeeding Mr. Palmer, becomes Hancock Valves Products Manager. Mr. Palmer will headquarter at Stratford, Connecticut, Mr. Attner at the Watertown, Massachusetts plant.

THIRD QUARTER ALLOCATIONS OF CONTROLLED MATERIALS

Allocations of steel, copper products and aluminum to the nation's industries for the third quarter of 1952 were announced last week by Defense Production Administrator Manly Fleischmann.

"Military allocations of controlled materials for third quarter are about equal to the revised second quarter allocations, and represent a sizable claim on the available supply", Fleischmann said. "However, despite the continued impact of military procurement, it has been possible to provide additional authorizations for maritime ship construction, schools, hospitals, commercial construction and automobiles and trucks, and also to make increased allocations for the production of civilian goods of all types."

"Because the Controlled Materials Plan is doing an effective job in assuring materials to authorized programs", Mr. Fleischmann said, "It has been possible, for the first time since the Controlled Materials Plan was inaugurated last July, to meet substantially 100 percent of the materials requirements of many of the smaller claimants. In the consumer goods field, the area where the sharpest materials cuts have heretofore been made in order to balance requirements with supply, it has been possible to increase allocations of aluminum about 37 percent of the second quarter, copper products by about 19 percent, and steel by about 15 percent.

"The increased availability of materials," Mr. Fleischmann said, "will be of particular benefit to the small producers, especially those who make civilian-type products, many of whom have suffered severe hardships because of the necessity to direct the flow of scarce materials into direct defense and defense-related production.

INSECT CONTROL AT THE CANNING PLANT

(Continued from Page 10)

killed others are driven away. This method allows for only a limited number of Insects to gain entry inside the plant.

We know that some plants employ contract exteriminator service with good, bad and indifferent results. We do not have the time required to thoroughly discuss the relative merits of exterminator services vs. doing the job yourself.

Gentlemen, I would like to again reemphasize the importance of adopting and rigidly carrying out a regular scheduled program of treatment. Until such time that management realizes the necessity for regular treatment, maximum insect control cannot be expected. A strict program on insect control is just as important as any other cleaning operation in a plant.

S. D. WHOLESALER DIES

Park, Grant Co., wholesale grocers with headquarters at Waterdown, S. D., announces the death of Herbert A. Park, president of that company and associated houses. Funeral services were held March 29.

ROBERT A. BURNS

Belated word reached us as we closed our forms of the death of Robert A. (Bob) Burns of Griffin, Georgia, Secretary of the Georgia Canners Association, who was buried on Wednesday morning, April 2.

ROBERT F. IRWIN DIES

Robert F. Irwin, an official of the Hubbard Grocery Co., Charleston, W. Va. wholesale grocers, died in that city last week, following a heart attack.

A. W. "STITCH" EDWARDS DEAD

Alton Wood "Stitch" Edwards, for thirty years in the food brokerage business in San Francisco and for a considerable period with Flotill Products, Inc. of Stockton, California, died quite unexpectedly in his home in Berkeley, California, March 24. He was a native of San Jose, California and was 58 years old. He was a lieutenant in the U. S. Army Air Corps in World War I. Survivors are his wife, Jessica Edwards; a daughter, Patricia Mervin of Vallejo; two sons, Michael Edwards, of the U. S. Army, and Jeremy John Edwards, a Berkeley High School student.

Eliminate HAND SORTING
Save Labor, Improve Soaking and Washing
AND PRODUCE A BETTER PRODUCT....

Berlin Chapman
TOMATO
WASHER - GRADER

In this unit, only the larger more nearly perfect tomatoes suitable for peeling and whole can packing pass through the conveyor and into the scalder, eliminating the hand sorting that now must be done. The conveyor is a combination roll chain and rod construction with a space between the conveyor rods of 2⅜ inches that carries the tomatoes out of the soak section beneath a series of water sprays for dirt removal. Smaller tomatoes are used for juice, pulp, catsup, etc.

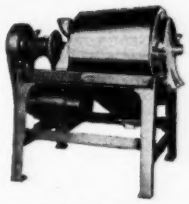
SEND NOW FOR FULL DETAILS

BERLIN CHAPMAN CO.
BERLIN WISCONSIN SINCE 1909

ATTENTION: TOMATO CANNERS:

Five facts ABOUT THE E-Z ADJUST PULPER

1. No down-time in making adjustments to regulate moisture in pomace.



E-Z Adjust Pulper

2. Eliminate wastes of raw stock.
3. Produces more. One E-Z Adjust produces twice the volume of ordinary pulpers of comparable size.
4. Lower power costs: Model "A" - 25-50 tons per hour capacity with 10 hp motor. Model "B" . 12-15 tons per hour with 7½ hp motor.
5. High quality maintained. Immediate adjustment gives effective control over quality of product.

F. H. LANGSENKAMP COMPANY

227-235 East South Street, INDIANAPOLIS 25, INDIANA

CANNED FOOD PRICES

(Spot prices per dozen F.O.B. cannery unless otherwise specified.)

VEGETABLES

ASPARAGUS
- **Calif. All Green, Fcy., No. 2**
  - Colossal, Mam. & Lge. 4.60
  - **Medium** 4.32
  - Small 4.25
- **Blended Spears** 3.90

BEANS, STRINGLESS, GREEN

MARYLAND
- **Fcy., Fr., Sl., 8 oz.** .95
- No. 303 1.50-1.55
- No. 2 1.60-1.65
- **No. 10** 7.50
- Fcy., Rd., cut No. 303 1.40-1.45
- No. 2 1.45-1.50
- **Ex. Std., Cut, 8 oz.** .90
- No. 303 1.25
- No. 2 1.30-1.40
- **No. 2½** 1.75-1.90
- **No. 10** 7.00
- Std., Cut, No. 303 1.15-1.20
- No. 2 1.20-1.25
- **No. 10** 5.75-6.00

WISCONSIN
- **Fcy. Wh. Gr., 1 sv., No. 2** 2.85
- **No. 10** 14.00
- **2 sv., No. 2** 2.65
- **3 sv, No. 2** 2.35
- Fcy. Cut, 3 sv., No. 303 1.85
- **No. 2** 1.90
- **No. 10** 9.00
- **4 sv., No. 1** 1.20
- **No. 303** 1.60
- **No. 2** 1.75
- **No. 10** 8.75
- **Ex. Std., 5 sv., Cut, No. 303** 1.35-1.40
- **No. 10** 7.00
- Std., Cut, No. 303 1.15-1.20
- No. 2 1.25
- No. 10 6.50

NORTHWEST (Blue Lakes)
- Wh. Fcy., No. 2, 1 sv. 2.50-2.65
- 2 sv. 2.40-2.50
- 3 sv. 2.25-2.35
- **Ungraded, No. 303** 2.25
- Cut, Fcy., 3 sv., No. 303 1.92½
- **No. 2** 2.15
- **No. 10** 11.25
- **Ex. Std., 4 sv., No. 303** 1.70
- **No. 2** 1.85
- **No. 10** 9.50
- **Ex. Std., 5 sv., Cut,** 1.40-1.45
- **No. 2** 1.55-1.60
- **No. 10** 8.00
- **Std., Cut, No. 303** 1.30
- **No. 2** 1.45-1.50
- **No. 10** 7.50

OZARKS
- **Std. Cut, Gr., No. 303** 1.17½
- **No. 2** 1.25
- **N.Y., Gr. Fcy. Wh., No. 2, 1 sv.** 2.40
- **2 sv.** 2.35
- **Fcy. Cut, No. 303, 3 sv.** 1.75
- **4 sv.** 1.60-1.65
- **No. 10, 4 sv.** 9.25
- Texas, Std., Cut, No. 303 1.12½

BEANS, LIMA
- **Tri States, Fcy., Gr., No. 303**
  - **Tiny** 2.40
  - **Small** 2.15
  - **Medium** 1.75-1.80
  - **No. 10** 10.00
- **Ex. Std., Gr. & Wh.** 1.40-1.50
- **No. 10** 7.00
- **Standard** 1.25-1.30

MIDWEST
- **Fcy., Tiny, Gr., No. 1** 1.70
- **No. 303** 2.40
- **No. 10** 12.00
- **Fcy., Sm. Gr., No. 1** 1.50
- **No. 303** 2.15
- **No. 10** 11.00
- **Med. Gr., No. 1** 1.25
- **No. 303** 1.75
- **No. 10** 10.00

BEETS
- **N.Y. Fcy., Wh., No. 2, 50/0** 2.40
- **35/0** 2.10
- **10/0** 1.35
- **Fcy., Cut, No. 2** 1.10
- **No. 10** 4.50
- **Fcy., Sl., No. 2** 1.25
- **No. 10** 5.25
- **Wis., Sliced, Fcy., 8 oz.** .70
- No. 303 Nominal
- No. 2 1.20
- **No. 10** 6.50
- **No. 2, Cut** 1.05
- No. 2, Whole, 10/0 1.30
- 20/0 1.75
- 30/0 2.00
- 60/0 2.60
- Texas, Fcy., Cut & Diced, No. 303 .95
- No. 2 1.07½
- No. 10 4.75
- Sliced No. 303 1.12½
- No. 2 1.25
- No. 10 5.50

CARROTS
- **N.Y., Fcy., Diced, No. 303** 1.20
- **No. 10** 5.50
- Texas, Fcy., Diced, No. 2 1.12½
- No. 10 5.50
- **N.W. Diced, No. 303 gl.** 1.17½

CORN—(*Nominally quoted*)
- Md. Gold., Fcy., C.S., No. 303 1.60-1.65
- Ex. Std., No. 303 1.50-1.55
- No. 10 Nominal
- Std., No. 303 1.35-1.40
- No. 10 Nominal
- Fcy., Gold., W.K., No 303 1.65
- No. 2 1.85
- No. 10 Nominal
- Ex. Std., No. 303 1.55
- Std., No. 303 1.40

MIDWEST
- W.K. Gold., Fcy., 8 oz. Nominal
- No. 303 1.70
- No. 10 Nominal
- C.S. Gold., Fcy., 8 oz. Nominal
- No. 303 1.65
- Ex. Std., No. 303 1.50-1.55
- Std., No. 303 Nominal

PEAS

EASTERN ALASKAS
- **Md., Fcy., 1 sv., No. 2** 2.50-2.70
- **Fcy., 2 sv., No. 2** 2.00
- No. 303 1.60
- **Ex. Std., 3 sv., 8 oz.** .90- .95
- 4 sv., No. 303 1.35
- No. 2 1.45
- No. 10 7.50
- **Std., 4 sv., No. 1** .92½
- No. 303 1.25
- No. 2 1.30
- **No. 10** 7.00-7.25

EASTERN SWEETS
- Fcy., 2 sv., No. 303 2.35-2.40
- 4 sv., No. 303 1.50-1.60
- 5 sv., No. 303 1.35-1.40
- No. 2 1.55-1.60
- No. 10 8.50
- Ex. Std., Pod run, 8 oz. .75-.80
- No. 303 1.25-1.30
- No. 2 1.35-1.40
- **No. 10** 7.50
- Std., No. 303 1.10-1.15
- **No. 10** 7.00-7.25

NORTHWEST SWEETS
- Ex. Std., Ungraded, No. 303 1.40
- 5 sv., No. 303 1.30
- 6 sv. 1.25
- 4 sv., No. 10 7.85
- 5 sv. 7.70
- Std., No. 303, 4 sv. 1.27
- No. 10 7.35
- 5 sv. 1.20
- No. 10 6.80
- 6 sv. 1.15

MIDWEST ALASKAS
- Fcy., 1 sv., No. 303 2.25-2.50
- 2 sv., No. 303 2.00-2.10
- 3 sv., No. 303 1.50-1.55
- No. 10 9.00-9.25
- **Ex. Std., 3 sv., No. 303** 1.35-1.40
- **No. 2** 1.55-1.60
- **No. 10** 8.00
- 4 sv., No. 10 7.25
- Std., 3 sv., No. 303 1.20
- 4 sv. 1.15
- 4 sv., No. 2 1.25

MIDWEST SWEETS
- **Fcy., 4 sv., (& ungraded), 8 oz.** .95-1.00
- No. 303 1.40-1.50
- No. 10 8.25-8.50
- **5 sv., 8 oz.** .90- .95
- **No. 303** 1.40-1.50
- **No. 10** 8.15
- **Ex. Std., 4 sv. (& ungraded). 8 oz.** .85
- **No. 303** 1.25-1.35
- No. 10 7.25-7.40
- **5 sv., 8 oz.** .80
- No. 303 1.15-1.20
- **No. 2** 1.35-1.40
- **No. 10** 6.90
- Std., 3 sv., No. 303 1.20
- **Std., 4 sv., No. 303** 1.15
- Texas, No. 2 1.05
- No. 2½ 1.35
- No. 10 4.75

SAUERKRAUT
- **Midwest, Fcy., No. 303** .92½
- **No. 2** 1.02½
- **No. 2½** 1.30
- No. 10 4.40

SPINACH
- Md., Fcy., 8 oz. .90
- No. 2 1.60
- No. 2½ 2.00
- No. 10 6.75-7.25
- Ozark, Fcy., No. 2 1.25-1.30
- No. 2½ 1.65-1.70
- No. 10 5.25-5.50
- Calif., Fcy., 8 oz. .87½-.90
- No. 303 1.15
- No. 2 1.30-1.35
- No. 2½ 1.60-1.65
- No. 10 5.10-5.25
- Texas, Fcy., No. 303 1.07½
- No. 10 5.00

TOMATOES
- Md., Ex. Std., No. 303 Nominal
- No. 2 1.65-1.70
- No. 2½ 2.50-2.60
- No. 10 8.75
- Std., No. 1 1.10-1.15
- No. 303 1.40-1.50
- No. 2 1.45-1.55
- No. 2½ 2.20-2.35
- No. 10 7.50-7.75
- New York, Fcy., No. 2 2.50
- **No. 2½** 3.10
- Ex. Std., No. 2 1.85
- **No. 2½** 2.65

Indiana
- **Fcy., No. 1** —
- No. 2 2.30-2.45
- **No. 2½** 3.00
- Ex. Std., No. 1 1.25
- No. 2 1.75-1.85
- No. 2½ 2.50-2.75
- No. 10 8.25-8.50
- Std., All Sizes Nominal
- Ozarks, Std., No. 2 1.60
- Florida, Std., No. 1 1.00
- No. 303 1.35
- No. 2 1.45-1.50
- No. 10 7.00
- Calif., Fcy., S.P., No. 2 2.25
- No. 2½ 2.65-2.75
- No. 10 8.75-9.00
- Ex. Std., No. 2½ 2.35-2.40
- No. 10 8.00-8.50
- Std., No. 2 1.55-1.65
- No. 2½ 1.75-2.00
- No. 10 7.25

TOMATO CATSUP
- Md., Fcy., No. 10 10.00
- Calif., 14 oz. glass 1.60-1.65
- No. 10 9.50-10.50
- Ind., Fcy., 14 oz. gl. 1.70-1.75
- No. 10 11.00

TOMATO PASTE (Per Case)
- Calif., Fcy., 6 oz. 6.75-7.50
- 7 oz. 10.00
- No. 10 13.75-14.00

TOMATO PUREE
- Md., Fcy., No. 1, 1.045 1.00-1.05
- **No. 10** 7.00-7.50
- Ind., Fcy., 1.045, No. 1 1.00
- No. 10 6.50-7.50
- Calif. Fcy., No. 2½, 1.045 2.00-2.15
- 1.06 2.35-2.45
- 1.07 2.65-2.75

FRUITS

APPLE SAUCE
- Calif. Fcy., No. 303 1.45
- No. 2 1.60
- No. 10 8.50
- **East, Fcy., 8 oz.** .85
- **No. 303** 1.20-1.25
- No. 10 6.75

APRICOTS
- **Halves, Fcy., No. 2½** 3.50
- No. 10 11.25-11.75
- Choice, No. 2½ 3.15
- No. 10 11.10
- Std., No. 2½ 2.90
- Std., No. 10 9.75
- S.P. Pie, No. 10 10.50-11.50

CHERRIES
- **R.S.P., Water, No. 2** 2.25
- No. 10 10.75-11.00
- Calif., R.A., Fcy., No. 2½ —

COCKTAIL
- Calif., Fcy., 8 oz. 1.25
- No. 2½ 3.30
- No. 10 13.50
- Choice, No. 1 2.10-2.20
- No. 2½ 3.25-3.40
- No. 10 12.90

PEACHES
- Fcy., No. 2½ 3.00-3.15
- **No. 1** 1.85-1.90
- **No. 10** 10.25
- Choice, No. 2½ 2.80-2.85
- No. 1 1.70-1.75
- No. 10 9.80-10.00
- **Std., No. 2½** 2.60-2.65
- No. 1 1.57½-1.65
- No. 10 8.80-9.00
- **No. 10, Water** 7.35
- **No. 10, S.P. Pie** 9.15

PEARS
- N.W. Fcy., Bart., No. 1 2.60-2.75
- No. 2½ 4.20-4.50
- No. 10 15.75
- Calif., Choice, No. 2½ 3.50-3.70
- Std., No. 2½ 2.80

PINEAPPLE
- **Hawaiian, Fcy., Sl., No. 2** 2.80
- **No. 2½** 3.20
- **No. 10** 12.40
- **Crushed, No. 2** 2.40
- **No. 2½** 2.85-2.90
- **No. 10** 10.75
- **Choice, Sl., No. 2** 2.65
- **No. 2½** 3.00
- **No. 10** 11.80
- **Std., Half Slices, No. 2** 2.40
- **No. 2½** 2.75

JUICES

CITRUS, BLENDED
- Fla., No. 2 .87½
- 46 oz. 1.85
- No. 10 4.00

GRAPEFRUIT
- Fla., No. 2 .72½- .75
- 46 oz. 1.55-1.65
- No. 10 3.85
- Texas, Fcy., 46 oz. 1.75-1.85

ORANGE
- Fla., No. 2 .97½-1.00
- 46 oz. 1.95-2.15
- No. 10 4.25

PINEAPPLE
- Hawaiian, Fcy., No. 2 1.02½
- 46 oz. 2.25
- No. 10 5.00

TOMATO
- Md., Fcy., No. 2 1.10-1.20
- 46 oz. 2.35-2.50
- Ind., Fcy., No. 2 1.15-1.20
- 46 oz. 2.25-2.50
- N.Y., Fcy., No. 2 1.20-1.30
- 46 oz. 2.50-2.70
- No. 10 5.25
- Calif., Fcy., No. 2 1.10-1.20
- 46 oz. 2.32½-2.60

FISH

SALMON—PER CASE
- Alaska, Red, No. 1 T. 31.50-32.00
- ½'s 17.50-18.00
- Med., Red, No. 1 T. 23.00
- Pink, Tall, No. 1 20.00-21.00
- ½'s 12.00-12.50
- Chums, Tall, No. 1 17.00-17.50
- ½'s 9.50-10.00

SARDINES—PER CASE
- Maine, ¼ Oil keyless 9.45-10.45
- Cal. 1-lb. Ovals with Tomato Sauce 9.50
- No. 1, Nat. 7.00-7.25

SHRIMP—PER DOZEN
- 5 oz. Small 3.15
- Medium 3.60
- Large 4.00
- Jumbo 4.35

TUNA—PER CASE
- Fcy., White Meat, ½'s 14.50-16.50
- Chunks & Flakes 12.25
- Fcy., Light Meat, ½'s 14.00-14.50
- Std. 12.00
- Chunks & Flakes 11.00-13.00
- Grated 10.00-11.00